

Easy Vietnamese Chicken Noodle Bowl

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-dry-noodle-bowl-recipe>

Ingredients:

- 1 tablespoon olive oil
- 4 chicken thighs
- 8 ounces noodles
- 4 cups chicken stock
- 2 cups water
- 1 tablespoon agave syrup
- 1 tablespoon fresh ginger
- 1 tablespoon soy sauce
- 2 tablespoons lime juice
- 1 teaspoon sesame oil
- fresh basil for garnish, optional
- fresh cilantro for garnish, optional
- scallions for garnish, optional
- jalapeño rounds, for garnish, optional
- salt
- pepper

Nutrition:

1. Calories: 860 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 250 milligrams
4. Fat: 44 grams
5. Fiber: 4 grams
6. Protein: 56 grams
7. SaturatedFat: 11 grams
8. Sodium: 960 milligrams
9. Sugar: 7 grams

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