

Vietnamese Smoked Fish Salad

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-fish-salad-recipe>

Ingredients:

- 2 tablespoons fish sauce
- 2 tablespoons lime juice
- 1 water tablesoon
- 1 tablespoon sugar
- 1 clove garlic minced and mashed
- 1 tablespoon chile sauce sambal, or 1-2 small hot chiles, minced
- 1/4 cup sesame oil
- 1 pound fish flaked, ideally smoked
- 1 large carrot peeled and shredded on a grater
- 1/4 cup chopped cilantro
- 1/3 cup roasted peanuts
- 6 green onions sliced thin
- 20 cherry tomatoes sliced in half
- 3 serrano chiles sliced thin
- 1 tablespoon minced ginger

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 70 milligrams
4. Fat: 27 grams
5. Fiber: 4 grams
6. Protein: 27 grams
7. SaturatedFat: 4 grams
8. Sodium: 870 milligrams
9. Sugar: 9 grams

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