

Vietnamese Caramelized Chicken Noodle Bowl

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-grilled-chicken-and-vermicelli-noodles-recipe>

Ingredients:

- 1 1/2 chicken boneless, skinless breast or thigh cut into medium size cubes
- 3 garlic cloves finely chopped or minced
- 2 tablespoons lime juice
- 2 tablespoons fish sauce
- 1 tablespoon soy sauce reduced sodium is fine or use tamari for GF
- 2 tablespoons brown sugar
- 1 tablespoon vegetable oil
- 3/4 cup Vietnamese caramel sauce for basting, do not mix with the chicken
- 7 ounces vermicelli noodles dried, cooked per instructions
- 3 cups napa cabbage shredded
- 2 cups bean sprouts
- 1/2 cup scallions thinly sliced
- 1/2 cup veggies pickled
- 1 handful mint cilantro, roughly chopped
- 1 jalapeno pepper thinly sliced
- 2 limes cut into wedges
- 1 cup nuoc cham

Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 410 milligrams
4. Fat: 22 grams
5. Fiber: 5 grams
6. Protein: 123 grams
7. SaturatedFat: 6 grams

8. Sodium: 1370 milligrams

9. Sugar: 9 grams

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