

Vietnamese Grilled Chicken Vermicelli Bowl

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 5 cloves garlic minced
- 1 shallot minced
- 2 scallions sliced
- 4 inches lemongrass piece of, finely minced
- 3 tablespoons cilantro chopped
- 1 tablespoon brown sugar
- 1 tablespoon honey
- 2 tablespoons fish sauce
- 3 tablespoons soy sauce
- 1 pound chicken breast sliced thinly
- 2 carrots peeled and cut into matchsticks
- 1 cucumber small, cut into matchsticks
- 4 tablespoons rice vinegar no sugar or salt added
- 2 tablespoons sugar
- 1 pinch salt
- 2 limes juice of
- 1/4 cup fish sauce
- 1/4 cup sugar
- 3 tablespoons warm water
- 1/2 teaspoon chili paste
- 1/4 cup vegetable oil
- 1/2 cup scallions sliced, 3-4 scallions
- 12 ounces vermicelli cooked according to package directions
- 1 head green leaf lettuce so finely chopped it resembles thin ribbons
- 1 bunch cilantro
- bean sprouts Fresh
- roasted peanuts Crushed

Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 113 grams
3. Cholesterol: 75 milligrams
4. Fat: 19 grams
5. Fiber: 8 grams
6. Protein: 41 grams
7. SaturatedFat: 2 grams
8. Sodium: 3030 milligrams
9. Sugar: 35 grams

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