

Vietnamese Beef Salad

Yield: 4 min
Total Time: 42 min

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

Ingredients:

- 1 pound beef I used sirloin but filet would also work well
- 2 limes
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 8 cups lettuces mixed, roughly chopped
- 1 cup carrots shredded
- 1/2 cup red onion sliced
- 1 large tomato cubed
- 1 cucumber peeled and thinly sliced
- 1/2 cup cilantro chopped
- 1/4 cup mint chopped
- 1/4 cup basil chopped
- 1/4 cup soy sauce low sodium
- 1/4 cup fresh lime juice
- 1/4 cup fish sauce
- 1/4 cup rice wine vinegar
- 2 tablespoons brown sugar

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 75 milligrams
4. Fat: 17 grams
5. Fiber: 6 grams
6. Protein: 27 grams
7. SaturatedFat: 7 grams
8. Sodium: 3020 milligrams
9. Sugar: 13 grams
10. TransFat: 1 grams

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