

Mì Quàng Gà- Vietnamese Turmeric Noodles with Chicken

Yield: 6 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-mi-quang-recipe>

Ingredients:

- 1 1/2 pounds boneless, skinless chicken thighs cut into small bite size pieces
- 1 cup fresh turmeric peeled and shredded or minced
- 6 large garlic cloves minced
- 1/4 cup fish sauce
- 1 pint chicken stock minus 2 TB for the marinade
- 3/4 cup peanut oil
- 10 1/2 ounces noodles Mì Quàng
- 1 small onion minced
- 2 tablespoons fish sauce
- 2 tablespoons chicken stock
- 1 teaspoon white sugar
- 1 teaspoon salt
- 1/2 teaspoon pepper
- cilantro
- bean sprouts
- chopped peanuts
- sambal oelek Additional

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 115 milligrams
4. Fat: 35 grams
5. Fiber: 6 grams
6. Protein: 36 grams
7. SaturatedFat: 7 grams
8. Sodium: 2060 milligrams

9. Sugar: 5 grams

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