

Nime Chow

Yield: 8 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-nime-chow-recipe>

Ingredients:

- 1 ounce bean threads uncooked, cellophane noodles
- 12 rice paper 8-inch round sheets
- 2 cups leaf lettuce thinly sliced curly
- 1 cup grated carrot
- 1 cup bean sprouts fresh
- 24 basil leaves medium
- 1 cup hot water
- 1/4 cup sugar
- 1/2 teaspoon salt
- 2 tablespoons fresh lime juice
- 1 tablespoon white vinegar
- 1 tablespoon fish sauce optional for a non-vegan sauce
- 1 large garlic clove minced
- 1/2 cup unsalted dry roasted peanuts finely chopped

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 15 grams
3. Fat: 4.5 grams
4. Fiber: 1 grams
5. Protein: 3 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 350 milligrams
8. Sugar: 8 grams

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