

Vietnamese-style Pepper Chicken Noodle Bowl

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-noodle-bowl-dressing-recipe>

Ingredients:

- 4 chicken thigh fillets
- 6 1/3 ounces rice vermicelli noodles dried
- 1 tablespoon vegetable oil
- 3 1/3 cups baby spinach leaves
- sliced cucumber to serve
- carrot finely julienned, to serve
- 1/4 cup roasted peanuts crushed or finely chopped
- mint leaves roughly torn, to serve
- marinade
- 2 tablespoons fish sauce
- 1 garlic clove finely grated
- 1 teaspoon sugar
- 1/2 teaspoon ground black pepper
- dressing Nuoc cham
- 3 tablespoons fish sauce
- 3 tablespoons sugar
- 2 tablespoons white vinegar
- 2 tablespoons lime juice
- 1 red chilli long, finely chopped
- 2 garlic cloves finely chopped

Nutrition:

1. Calories: 840 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 195 milligrams
4. Fat: 47 grams
5. Fiber: 3 grams

6. Protein: 46 grams
 7. SaturatedFat: 11 grams
 8. Sodium: 2060 milligrams
 9. Sugar: 14 grams
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