

# Vietnamese Noodle Bowl with Chicken

Yield: 4 min  
Total Time: 100 min

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

## Ingredients:

- 1/2 tablespoon vegetable oil
- 1 tablespoon soy sauce
- 1/2 tablespoon fish sauce
- 1/2 tablespoon sesame oil
- 1/2 tablespoon brown sugar or honey
- 2 cloves garlic
- 1 stalk lemongrass cut into 3-inch pieces
- 1/2 small onion
- 1 pound boneless and skinless chicken breast or thighs, cut into 1.5-inch thick cubes
- 8 ounces vermicelli noodles dried
- 1 cucumber medium, julienned
- 2 medium carrots julienned
- 1/4 cup fresh cilantro coarsely chopped
- 1 tablespoon roasted peanuts
- 1 lime wedged, for serving
- 2 tablespoons fish sauce
- 2 tablespoons rice vinegar
- 1/4 cup water
- 1 teaspoon sesame oil
- 1 tablespoon granulated sugar
- 1/4 teaspoon ground black pepper or white pepper
- 1/2 teaspoon red chili finely chopped, or to taste

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 120 milligrams

4. Fat: 11 grams
5. Fiber: 4 grams
6. Protein: 35 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1270 milligrams
9. Sugar: 10 grams

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