

Vietnamese Pickled Carrots and Daikon Radish

Yield: 2 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-pickled-carrots-and-daikon-radish-recipe>

Ingredients:

- 1 cup warm water
- 1/4 cup distilled white vinegar
- 2 tablespoons sugar
- 2 teaspoons salt
- 1/2 pound carrots peeled and cut to match stick size
- 1/2 pound daikon radish peeled and cut to match stick size

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 28 grams
3. Fiber: 6 grams
4. Protein: 2 grams
5. Sodium: 2470 milligrams
6. Sugar: 22 grams

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