

Vietnamese Pickled Carrots and Daikon – Do Chua

Yield: 400 min
Total Time: 45 min

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

Ingredients:

- 1 13/16 cups carrots peeled and shredded
- 1 3/4 cups daikon peeled and shredded
- 1/3 sugar a cup of
- 1/3 warm water a cup of
- 1/3 palm vinegar a cup of
- 1/2 teaspoon salt
- 1 clove garlic optional

Nutrition:

1. Calories: 310 calories

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