

Vietnamese Pickled Vegetables

Yield: 4 min
Total Time: 90 min

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

Ingredients:

- 1 1/2 cups rice vinegar White Vinegar would be a great substitute
- 1/2 cup warm water
- 1/4 cup honey
- 1/2 teaspoon salt
- 1 cup shredded carrots about 3
- 2 cups daikon Peeled and Shredded, about 1/4 large
- 1 cup Persian cucumber or English Seedless, about 1, about 3

Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 22 grams
3. Fiber: 2 grams
4. Protein: 1 grams
5. Sodium: 340 milligrams
6. Sugar: 20 grams

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