

Vietnamese Daikon and Carrot Pickles (?? Chua)

Yield: 2 min
Total Time: 50 min

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

Ingredients:

- 1 cup rice vinegar or distilled white vinegar
- 1 cup water
- 1/4 cup sugar
- 1 pound daikon mixed, and carrots
- kosher salt

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 34 grams
3. Fiber: 5 grams
4. Protein: 2 grams
5. Sodium: 460 milligrams
6. Sugar: 32 grams

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