

# Vietnamese Rice Noodle Salad w/ Pickled Vegetables

Yield: 5 min  
Total Time: 30 min

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

## Ingredients:

- 5 ounces rice noodles
- 2 garlic clove finely grated
- 1 shallot finely diced
- 2 tablespoons fish sauce
- 2 tablespoons olive oil
- 2 tablespoons fresh lime juice
- 1/4 cup rice vinegar
- 3 tablespoons sugar or honey
- 1 teaspoon Sriracha chili sauce optional or red chili flakes
- 5 cups cut vegetables your choice of julienned or match stick, : carrots, bell peppers, daikon radish, turnips, cucumber, zucchini rib...
- 1/4 cup scallions sliced
- 1 cup chopped cilantro
- 1 cup chopped basil or mint, or a mix.
- 8 ounces shrimp cooked, chilled, or cubed tofu, both optional

## Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 70 milligrams
4. Fat: 8 grams
5. Fiber: 7 grams
6. Protein: 16 grams
7. SaturatedFat: 1 grams
8. Sodium: 730 milligrams
9. Sugar: 8 grams

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