

# Vietnamese Salmon Salad

Yield: 4 min  
Total Time: 30 min

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

## Ingredients:

- 1 tablespoon vegetable oil
- 200 grams salmon fillets
- 1 cup watercress
- 1 red chilli long, finely sliced
- 1/2 cup mint leaves
- 3 shiso leaves finely sliced
- 1 tablespoon roasted peanuts crushed
- 2 tablespoons fried shallots crispy
- sea salt
- 3 tablespoons fish sauce
- 2 tablespoons white vinegar
- 3 tablespoons sugar
- 2 tablespoons lime juice
- 2 garlic cloves finely chopped
- 1 large carrot peeled, cut into batons
- 1 daikon radish small, peeled, cut into batons
- 1/4 cup sugar
- 1/4 cup vinegar
- 2 teaspoons sea salt

## Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 30 milligrams
4. Fat: 12 grams
5. Fiber: 1 grams
6. Protein: 12 grams
7. SaturatedFat: 2 grams
8. Sodium: 2480 milligrams

9. Sugar: 24 grams

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