

Vietnamese Vermicelli Noodle Salad - Light, Fresh, and Flavorful

Vietnamese Vermicelli Noodle Salad - Fresh, Crunchy, and So Addictive



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5 min

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INGREDIENTS

- 200g rice vermicelli noodles
 - 1 cup shredded carrots
 - 1 cup thinly sliced cucumber
 - 1/2 cup bean sprouts
 - 1/4 cup fresh cilantro, chopped
 - 1/4 cup fresh mint leaves, chopped
 - 1/4 cup crushed peanuts
 - 1/4 cup fried shallots
- For the Dressing:
- 1/3 cup soy sauce
 - 2 tablespoons lime juice
 - 2 teaspoons sugar
 - 1 clove garlic, minced
 - 1 small chili, finely chopped (optional)
- Optional Add-Ins:
- Grilled shrimp, tofu, or chicken
 - Pickled daikon or radish
 - Chopped lettuce for extra crunch
 - Fish sauce for more traditional Vietnamese flair
- Instructions:
1. Cook the Noodles:
 2. Make the Dressing:
 3. Assemble the Salad:
 4. Dress and Toss:
 5. Garnish and Serve:

Tips for Success:

Prep everything first: Noodles can dry out quickly, so have your toppings ready.

Use kitchen scissors to cut noodles into shorter strands for easier tossing and eating.

Double the dressing and store it in the fridge-it's great on other salads or grilled meats.

Serving Suggestions:

Tangy Chicken Salad for a vibrant, herby meal.

Easy Turkey Wings if you want something heartier.

Edible Cookie Dough for a guilt-free dessert.

Or enjoy it with chilled Blueberry Lemonade for a total summer vibe.

Storage Tips:

DIRECTIONS

1. **Cook the Noodles:** Boil water and cook the rice vermicelli noodles according to package instructions. Drain and rinse under cold water to stop the cooking. Set aside.
2. **Make the Dressing:** In a small bowl, whisk together soy sauce, lime juice, sugar, garlic, and chili (if using). Set aside to let the flavors meld.
3. **Assemble the Salad:** In a large bowl, combine the cooked noodles, shredded carrots, cucumber, bean sprouts, cilantro, and mint.
4. **Dress and Toss:** Pour the dressing over the noodle mixture and toss gently to combine. Let sit for 5 minutes to absorb the flavors.
5. **Garnish and Serve:** Plate the salad and top with crushed peanuts and fried shallots. Serve immediately, chilled or at room temperature.
6. **Tips for Success:** Prep everything first: Noodles can dry out quickly, so have your toppings ready.
7. **Use kitchen scissors** to cut noodles into shorter strands for easier tossing and eating.
8. **Double the dressing** and store it in the fridge-it's great on other salads or grilled meats.
9. **Serving Suggestions:** Serve this salad alongside:
10. **Tangy :** Chicken Salad for a vibrant, herby meal.
11. **Easy :** Turkey Wings if you want something heartier.
12. **Edible :** Cookie Dough for a guilt-free dessert.
13. **Or enjoy it with chilled :** Blueberry Lemonade for a total summer vibe.
14. **Storage Tips:** Fridge: Best enjoyed fresh, but leftovers can be stored in the fridge for up to 2

days.

15. Re-toss with extra dressing before serving to refresh the flavors.
16. Avoid freezing-the veggies and noodles won't hold up well.
17. More Recipes You'll Love: Craving more fresh and simple dishes?
18. A Light : Tangy Chicken Salad
19. Blueberry : Lemonade
20. Instant : Pot Lasagna - for a cozy contrast
21. Final Thoughts: This Vietnamese Vermicelli Noodle Salad is light, flavorful, and endlessly customizable. It's the kind of dish that feels refreshing but still delivers on texture and taste. Whether you're serving it as a side or turning it into a main, it's sure to brighten up your plate-and your day.

TIPS FOR SUCCESS

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