

# Vietnamese Vermicelli Noodle Bowl

## Ingredients

- 1/4 cup white vinegar
- 1/4 cup fish sauce
- 2 tablespoons white sugar
- 2 tablespoons lime juice
- 1 clove garlic, minced
- 1/2 teaspoon canola oil
- 12 crab sticks
- 1 package rice vermicelli noodles
- 1 cup finely chopped lettuce
- 1 cup bean sprouts
- 1 cup sliced cucumber
- 1/4 cup finely chopped carrot



## Directions

1. Whisk together vinegar, fish sauce, sugar, lime juice and garlic in a small bowl. Set the sauce aside.
2. Heat vegetable oil a small skillet over medium heat. Add crab sticks and cook for about 5 minutes. Set aside.
4. Bring a large pot of water to a boil. Add vermicelli noodles and cook for about 12 minutes until softened. Drain noodles and rinse with cold water, stirring to separate the noodles.
5. Assemble the vermicelli bowl by placing the cooked noodles in one half of each serving bowl and the lettuce and bean sprouts in the other half. Top each bowl with cucumbers, carrots and crab sticks. Serve the sauce on the side.
6. Pour sauce over the top and toss thoroughly to coat before eating.