



Vegan Vietnamese recipes shared by Nguyễn Thiên Ân

Bún Đậu Hũ Xả Chay: Lemongrass Tofu Vermicelli



[YouTube Instructional Video](#)

Ingredients:

- 1 package large strand vermicelli noodles, cooked according to package
- 1 block firm tofu, cut into 1-inch slices, pat dry
- ½ onion, sliced
- 4-5 cloves garlic, minced
- 3 Thai chili pepper, minced
- 1-2 stalks lemongrass, remove outer layers, minced
- 2 tablespoons soy sauce or to taste
- 1 tablespoon vegetarian hoisin sauce or to taste
- 1 tablespoon rice vinegar or to taste
- 1 tablespoon sriracha or to taste
- 1 teaspoon sesame oil or to taste

Water to deglaze

Mushroom seasoning granules

Vegan fish sauce (recipe link below)

Toppings:

Pickled carrots and radish (recipe below)

Cilantro

Cucumber slices

Tomato slices

Mung bean sprouts

Toasted peanuts

Lettuce, shredded

Instructions:

1. Fry tofu in hot oil until golden brown. Remove and cut into thin strips.
2. Heat oil on medium high heat. Add onions, garlic, Thai chili, and lemongrass. Cook until onions are brown.
3. Add soy sauce, hoisin sauce, rice vinegar, sriracha, mushroom seasoning granules, sesame oil, water, and tofu into the pan. Simmer to reduce sauce down to desired consistency.
4. To assemble the bowl, layer the bottom with lettuce and cooked vermicelli. Top with fish sauce and all the toppings per preference.

[Vietnamese Vegan Fish Sauce Recipe](#)

[Vietnamese Pickled Daikon and Carrots Recipe](#)