

Grilled Shrimp Pad Thai

Yield: 2 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/banana-blossom-recipe-vietnamese>

Ingredients:

- 1/4 cup palm sugar
- 1/4 cup fish sauce
- 1 head shells
- 1 pound shrimp
- 2 teaspoons chopped garlic finely
- 2 teaspoons shallot finely chopped
- 2 large eggs
- 6 ounces rice stick noodles
- 1 inch water
- 1/4 cup extra firm tofu finely diced
- 1 tablespoon turnip pickled, available at Asian specialty stores
- 1/2 cup bean sprouts
- 2 tablespoons peanuts crushed
- lime wedges a couple of
- banana blossom fresh, cored, optional
- 1/4 cup tamarind puree or paste
- 2 tablespoons vegetable oil plus more for grilling
- red chilies ground

Nutrition:

1. Calories: 930 calories
2. Carbohydrate: 102 grams
3. Cholesterol: 555 milligrams
4. Fat: 31 grams
5. Fiber: 6 grams
6. Protein: 68 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 3220 milligrams
9. Sugar: 34 grams

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