

# Cucur Udang (Prawn Fritters)

Yield: 20 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-cucur-udang-recipe>

## Ingredients:

- 200 grams plain flour or self raising flour
- 1 cup water
- 1 teaspoon chili paste optional, but makes the color nicer
- 1/2 green onion a large, chopped to small pieces
- 1 red chili thinly sliced
- 3 chives small, cut to 1-inch strips
- 1/2 cup corn kernels cooked
- 80 grams shrimps small fresh, beheaded
- 1/2 teaspoon salt

## Nutrition:

1. Calories: 45 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 5 milligrams
4. Protein: 3 grams
5. Sodium: 110 milligrams

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