

# Caramelized Frog Legs

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/marinate-frog-legs-recipe-vietnamese>

## Ingredients:

- 3 tablespoons soy sauce
- 3 tablespoons honey
- 1 clove garlic minced
- 1 pinch ground ginger
- 1 pound frog legs
- salt
- pepper
- 3 tablespoons cornstarch
- 1 tablespoon canola oil
- 1 tablespoon green onion thinly sliced

## Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 21 grams
3. Fat: 3.5 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. Sodium: 870 milligrams
7. Sugar: 13 grams

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