

# Vietnamese Caramel Shrimp (Tom Rim)

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/tom-rim-vietnamese-recipe>

## Ingredients:

- 2 tablespoons sugar
- 1/4 cup water
- 1/4 cup water
- 1 tablespoon oil
- 1 shallot chopped
- 2 cloves garlic chopped
- 1 teaspoon ginger grated
- 1 chili small, chopped
- 1 pound shrimp peeled and deveined
- 2 tablespoons fish sauce
- pepper to taste
- 1 teaspoon sesame oil
- 1 tablespoon cilantro chopped

## Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 175 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 25 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 910 milligrams
9. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Vietnamese Caramel Shrimp (Tom Rim) above. You can see more 18 tom rim vietnamese recipe You must try them! to get more great cooking ideas.