

How To Cook Spicy Cockle Salad ?

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-blood-clams-recipe>

Ingredients:

- 2 1/4 pounds blood cockle
- 1 carrot
- 1 onion
- 3 tablespoons red onions
- 5 2/3 tablespoons chilies horn
- 7 1/8 tablespoons lemongrass plants
- 3 3/4 tablespoons kumquat
- 1 3/4 ounces tomatoes
- 2 tablespoons fish sauce
- 2 limes
- 1 1/8 tablespoons garlic
- 6 1/4 tablespoons thyme
- 1 tablespoon rice vinegar
- 4 tablespoons sugar jaggery
- 3 3/8 tablespoons tamarind juice

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 5 milligrams
4. Fat: 1 grams
5. Fiber: 4 grams
6. Protein: 3 grams
7. Sodium: 750 milligrams
8. Sugar: 19 grams

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