

Vietnamese Caramel Shrimp

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-caramel-shrimp-recipe>

Ingredients:

- 1 tablespoon canola oil
- 3 cloves garlic chopped
- 2 teaspoons ginger grated
- 1 red chili seeded and minced
- 2 green onions chopped
- 1 pound shrimp peeled and deveined
- 2 tablespoons caramel sauce Vietnamese
- 2 tablespoons fish sauce
- 1 tablespoon lime juice
- chopped cilantro for garnish, optional

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 170 milligrams
4. Fat: 6 grams
5. Protein: 24 grams
6. Sodium: 900 milligrams
7. Sugar: 1 grams

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