

Vietnamese Caramelized Shrimp

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- 1/4 cup fish sauce
- 2 tablespoons dark brown sugar packed
- 1/2 teaspoon crushed red pepper flakes
- 1/2 cup water
- 1/4 cup vegetable oil
- 1 yellow onion medium, finely chopped
- 5 cloves garlic minced
- 2 pounds extra large shrimp peeled and deveined
- 3 scallions white and green parts, thinly sliced
- 1/3 cup chopped fresh cilantro

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 345 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 47 grams
7. SaturatedFat: 1 grams
8. Sodium: 1730 milligrams
9. Sugar: 9 grams

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