

Vietnamese Squid Cake on Toast

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-squid-cake-recipe>

Ingredients:

- 1 pound squid cleaned
- 2 tablespoons garlic
- 1 tablespoon shallot
- 1/2 teaspoon cornstarch
- 1/3 cup dill
- black pepper
- 10 slices white sandwich bread
- frying oil
- 2 teaspoons soy sauce
- 1 teaspoon vinegar
- 1 teaspoon water
- 1/8 teaspoon sugar

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 265 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams
6. Protein: 24 grams
7. SaturatedFat: 1 grams
8. Sodium: 630 milligrams
9. Sugar: 3 grams

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