

Roast Duck Salad With Chilli Dressing

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-duck-salad-recipe>

Ingredients:

- dressing chilli
- 1/2 teaspoon chilli flakes
- 2 1/2 tablespoons fish sauce
- 1 tablespoon lime juice
- 2 teaspoons palm sugar grated, or soft brown sugar
- 1 duck Chinese roasted
- 1 red onion small, thinly sliced
- 1 tablespoon fresh ginger julienned
- 4 tablespoons chopped coriander roughly, cilantro
- 4 tablespoons mint roughly chopped
- 9/16 cup unsalted cashew nuts roasted
- 8 butter lettuce leaves

Nutrition:

1. Calories: 990 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 145 milligrams
4. Fat: 88 grams
5. Fiber: 5 grams
6. Protein: 28 grams
7. SaturatedFat: 27 grams
8. Sodium: 1010 milligrams
9. Sugar: 8 grams

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