

Peanutty Rice with Crispy Fried Shallots

Yield: 7 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-fried-shallots-recipe>

Ingredients:

- 3 tablespoons peanut oil
- 2 shallots small, thinly sliced, about 1/3 cup total
- 3/4 teaspoon kosher salt divided
- 2 cups basmati rice
- 1 3/4 cups milk peanut, I used Milked Peanuts from Elmhurst 1925
- 1 3/4 cups water
- 1/2 cup chopped cilantro
- chopped peanuts for garnish, I used skinless, salted, optional

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 5 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 310 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Peanutty Rice with Crispy Fried Shallots above. You can see more 16 vietnamese fried shallots recipe They're simply irresistible! to get more great cooking ideas.