

Vietnamese Fried Rice

Yield: 6 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-imperial-rice-recipe>

Ingredients:

- 1 1/2 cups basmati rice
- 1 package chinese sausages sliced
- 2 large eggs beaten
- 3 stalks shallots diced
- 2 medium carrots shredded
- 3/4 cup peas fresh or frozen
- 5 cloves garlic
- 1 stalk lemon grass finely chopped
- 1/4 cup cilantro finely chopped
- 1 lime juiced large
- 4 tablespoons fish sauce divided
- 3 tablespoons sesame oil

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 70 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 970 milligrams
9. Sugar: 3 grams

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