

Vietnamese Pomelo Salad

Yield: 2 min
Total Time: 50 min

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

Ingredients:

- 1/2 teaspoon salt
- 8 ounces large shrimp peeled and deveined
- 4 ounces boneless skinless chicken breast or boneless pork chop
- 1 pomelo medium, or 1/2 large pomelo
- 1 carrot peeled and cut into fine shreds
- 1/4 cup mint leaves chopped
- 2 tablespoons chopped cilantro leafy tops only
- 1/4 cup roasted peanuts chopped unsalted
- 2 tablespoons shallot Crispy Caramelized, hanh phi, optional
- 2 tablespoons fish sauce
- 1 1/2 tablespoons fresh lime juice
- 1 tablespoon water
- 1 1/2 tablespoons sugar
- 1 clove garlic finely chopped and mashed, or put through a press
- 1 thai chile or 1/2 Fresno chile, chopped

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 210 milligrams
4. Fat: 14 grams
5. Fiber: 4 grams
6. Protein: 42 grams
7. SaturatedFat: 2 grams
8. Sodium: 2300 milligrams
9. Sugar: 19 grams

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