

Vietnamese Prawn Salad

Yield: 2 min
Total Time: 20 min

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

Ingredients:

- 1 garlic clove small, finely chopped
- 1 red chilli small, deseeded and finely chopped
- 1 tablespoon golden caster sugar
- 2 limes
- 9/16 pound rice noodles thin
- 5 1/4 ounces tiger prawns pack cooked, halved along their spine
- 1/2 cucumber peeled, deseeded and cut into matchsticks
- 1 carrot cut into matchsticks or grated
- 6 spring onions shredded
- 1 handful coriander
- mint leaves
- 1 tablespoon roasted peanuts chopped

Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 135 grams
3. Cholesterol: 80 milligrams
4. Fat: 4.5 grams
5. Fiber: 10 grams
6. Protein: 20 grams
7. Sodium: 330 milligrams
8. Sugar: 13 grams

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