

Vietnamese Prawns & Glass Noodles Salad

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 1 tablespoon brown sugar
- 1 tablespoon honey
- 3 3/8 tablespoons lemon juice
- 1 tablespoon white wine vinegar
- 2 tablespoons sweet chilli sauce
- 4 tablespoons fish sauce
- 1 chilli finely minced
- 1/2 teaspoon minced garlic finely
- 1 3/8 cups glass noodles also known as bean thread or cellophane noodles
- 2 tomatoes cut into cubes
- 7/8 pound cooked prawns shelled and deveined
- 1 cucumber cut into cubes
- coriander leaves chopped
- 3 tablespoons dried shrimps washed and soaked
- roasted peanuts chopped

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 5 milligrams
4. Fiber: 2 grams
5. Protein: 3 grams
6. Sodium: 1530 milligrams
7. Sugar: 12 grams

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