

# Vietnamese Salt & Pepper Prawns (Tom Rang Muoi)

Yield: 5 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-salt-pepper-squid-recipe>

## Ingredients:

- 30 heads prawns on shell-on
- 1/2 cup corn starch
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon granulated white sugar
- vegetable oil for frying
- 2 jalapenos or chili peppers, optional; slice thin
- 2 cloves garlic peel and slice thin
- 2 shallots small, peel and slice thin
- 1 bunch scallions 4-6 sprigs; slice into 1/2 inch segments
- garlic
- shallots
- scallions
- chili peppers
- salt
- pepper

## Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 5 milligrams
4. Fat: 5 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 470 milligrams
9. Sugar: 1 grams

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