

# Telur Balado (Spicy Chile Sauce with Eggs)

Yield: 6 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-shrimp-paste-sauce-recipe>

## Ingredients:

- 1 cup vegetable oil for frying
- 6 hard boiled eggs shells removed
- 6 red chile peppers seeded and chopped
- 4 cloves garlic
- 4 shallots medium
- 2 tomatoes quartered
- 1 teaspoon shrimp paste
- 1 1/2 tablespoons peanut oil
- 1 tablespoon vegetable oil
- 1 teaspoon white vinegar
- 1 teaspoon white sugar
- pepper
- salt

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 215 milligrams
4. Fat: 48 grams
5. Fiber: 1 grams
6. Protein: 9 grams
7. SaturatedFat: 5 grams
8. Sodium: 260 milligrams
9. Sugar: 2 grams
10. TransFat: 1 grams

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