

Vietnamese Fresh Spring Rolls

Yield: 8 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-fresh-spring-roll-recipe>

Ingredients:

- 2 ounces rice noodles rice sticks
- 1/4 pound shrimp peeled, cooked, and split in half
- 1/4 pound cooked pork sliced or shredded
- 4 lettuce leaves large, hard veins removed
- 2 carrots cut into matchsticks
- 1 handful fresh cilantro
- 1 handful fresh mint
- 1 handful fresh Thai basil Italian basil can be used in a pinch
- 8 spring roll wrappers rice paper

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 25 milligrams
4. Fat: 1 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. Sodium: 220 milligrams
8. Sugar: 1 grams

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