

Vietnamese Shrimp and Noodle Salad

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 1/2 pound rice stick noodles dried
- 2 lemongrass stalks pale inner core only, finely minced
- 2 tablespoons fresh ginger finely grated
- 1 lime
- 3 tablespoons asian fish sauce
- 2 teaspoons sesame oil Asian
- 1 teaspoon sugar
- 1 pound shrimp small, peeled and deveined
- 12 green onions thinly sliced
- 1/4 cup chopped fresh mint coarsely
- 1 head romaine lettuce pale inner leaves only, torn into bite-size pieces
- 1/2 cup roasted peanuts chopped

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 170 milligrams
4. Fat: 14 grams
5. Fiber: 7 grams
6. Protein: 35 grams
7. SaturatedFat: 2 grams
8. Sodium: 1290 milligrams
9. Sugar: 5 grams

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