

Fresh Shrimp Spring Roll Bowls

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 1/2 cup hot water
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1 tablespoon fresh lime juice
- 1 1/2 teaspoons white vinegar
- 1 1/2 teaspoons fish sauce omit for vegan version
- 1 large garlic clove minced
- 1 teaspoon fresh ginger
- 1/4 cup roasted peanuts finely chopped
- 4 ounces rice noodles I used brown rice noodles
- 1 head romaine lettuce roughly chopped
- 1 cup bean sprouts
- 1 cup shredded carrots
- 1/4 cup fresh mint roughly chopped
- 1/4 cup fresh basil roughly chopped
- 1 cucumber skin peeled & quartered
- 1 pound cooked shrimp omit for vegan/vegetarian version
- 1/2 cup roasted peanuts finely chopped

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 220 milligrams
4. Fat: 15 grams
5. Fiber: 8 grams
6. Protein: 35 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 700 milligrams
9. Sugar: 12 grams

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