

Fresh Vietnamese Spring Rolls with Shrimp and/or Pork

Yield: 12 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/rice-sticks-recipe-indian>

Ingredients:

- 1/2 pound medium shrimp peeled and deveined
- 1 tablespoon vegetable oil
- 1/2 pound boneless pork loin or pork shoulder
- 8 ounces rice vermicelli noodles
- rice sticks
- 1 lettuce small, 1 small head of
- 1 cucumber medium, 1 medium, cut into thin strips
- perilla
- fresh herbs
- mint
- Asian basil
- Vietnamese coriander
- 12 rice paper wrappers 8-inch, 12 8-inch, or rice paper spring roll wrappers
- 1/4 cup hoisin If hoisin dip is too thick, add water to thin out the dip
- 2 tablespoons peanut butter almond butter, or cashew butter.
- 1 teaspoon rice vinegar
- 1/2 teaspoon sesame oil
- 1 teaspoon chili pepper and garlic sauce optional

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 40 milligrams
4. Fat: 6 grams
5. Fiber: 2 grams
6. Protein: 11 grams
7. SaturatedFat: 1 grams

8. Sodium: 210 milligrams

9. Sugar: 4 grams

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