

Hoisin Rice Noodles with Shrimp

Yield: 6 min
Total Time: 40 min

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

Ingredients:

- 1/2 cup low sodium soy sauce
- 1/3 cup water
- 3 tablespoons sesame oil
- 3 tablespoons honey
- 3 tablespoons rice vinegar
- 1 tablespoon fresh lime juice
- 3 cloves garlic finely minced
- 1/2 tablespoon ginger freshly grated
- 1/4 cup hoisin sauce
- 3 tablespoons peanut butter or tahini
- 1 1/2 pounds shrimp peeled and deveined
- 12 ounces rice noodles
- green onions
- carrots
- red pepper
- chopped cilantro
- peanuts

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 175 milligrams
4. Fat: 16 grams
5. Fiber: 3 grams
6. Protein: 28 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1110 milligrams

9. Sugar: 14 grams

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