

Crunchy Asian Egg Roll Salad

Yield: 5 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/vegetarian-vietnamese-salad-rolls-recipe>

Ingredients:

- 1/4 cup vegetable oil
- 2 tablespoons fresh lime juice
- 1 tablespoon low sodium soy sauce
- 2 teaspoons sesame seed oil toasted
- 2 teaspoons fresh ginger chopped
- 1 teaspoon garlic chopped fresh
- 1/3 cup green onion chopped
- 2 teaspoons chopped fresh cilantro
- 1 teaspoon sriracha hot sauce optional
- 3 cups coleslaw mix
- 3 cups romaine lettuce chopped
- 1 cup radish thinly sliced
- 1 cup sliced cucumber thinly
- 1/3 cup red bell pepper chopped
- 1/3 cup edamame cooked shelled, soy beans
- 1/4 cup toasted peanuts chopped, or slivered almonds
- 1 package rolls your favorite Egg, 4-5 rolls
- green cabbage
- coleslaw mix

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 10 grams
3. Fat: 17 grams
4. Fiber: 4 grams
5. Protein: 4 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 150 milligrams
8. Sugar: 3 grams

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