

# Fresh Spring Rolls with Shrimp

Yield: 6 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/shrimp-spring-rolls-recipes>

## Ingredients:

- 1 chili red Fresno, seeded and chopped
- 3 garlic cloves chopped
- 1 1/2 tablespoons sugar
- 1/4 cup fish sauce
- 3 tablespoons fresh lime juice
- 1 tablespoon rice vinegar
- 2 tablespoons warm water
- 1 Thai chili small, thinly sliced into rings
- 6 medium shrimp peeled and deveined
- 1 teaspoon salt
- 2 ounces cellophane noodles soaked in boiling water for 15 minutes
- 6 rice paper rounds each 8 inches in diameter
- 6 butter lettuce leaves or red-leaf, stems removed
- 1 small carrot shredded
- 1/2 cucumber small, peeled, seeded and shredded
- 1/2 cup mung bean sprouts
- 18 fresh mint leaves each, and fresh cilantro leaves

## Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 10 milligrams
4. Fat: 1 grams
5. Fiber: 4 grams
6. Protein: 6 grams
7. Sodium: 1390 milligrams
8. Sugar: 7 grams

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