

Grilled Vietnamese Shrimp Noodle Bowl

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-noodle-bowl-recipe-shrimp>

Ingredients:

- 5 ounces rice vermicelli noodles uncooked
- 1/2 cup water lukewarm
- 3 tablespoons granulated sugar
- 1/4 cup fresh lime juice
- 1 tablespoon rice vinegar
- 5 teaspoons fish sauce such as Three Crabs
- 2 serrano chiles thinly sliced
- 4 cups green leaf lettuce cut into 1/4-inch slices
- 3 cups pickling cucumbers about 2 Kirby, about 2, seeded and diagonally sliced
- 1/4 cup cilantro leaves fresh
- 1/4 cup thai basil leaves fresh, torn
- 1/4 cup mint leaves torn
- 2 teaspoons cornstarch
- 1 teaspoon dark brown sugar
- 1/4 teaspoon salt
- 3/4 teaspoon white pepper
- 1 pound large shrimp peeled and deveined
- 2 tablespoons canola oil divided
- 1/3 cup green onions cut into 1/4-inch slices
- 3 cloves garlic finely chopped
- 1/2 cup unsalted dry roasted peanuts coarsely chopped

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 53 grams
3. Fat: 16 grams
4. Fiber: 4 grams

5. Protein: 7 grams
 6. SaturatedFat: 2 grams
 7. Sodium: 810 milligrams
 8. Sugar: 14 grams
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