

Snow Crab Rice Paper Roll with Peanut Dipping Sauce

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-paper-roll-recipe>

Ingredients:

- 2 tablespoons hoisin sauce
- 1 tablespoon chunky peanut butter or creamy
- 2 tablespoons water depending on the consistency you like
- 1 garlic pressed
- 1/2 chilli padi, seeded and thinly sliced, optional
- 7/8 pound crab legs Snow
- vietnamese rice paper
- 3 1/2 ounces rice vermicelli dried
- 1 japanese cucumber thinly sliced
- 1 carrot shredded
- 1 head romaine lettuce washed
- 1/2 avocado small, thinly sliced
- 2 stalks spring onion cut to 2 inch length
- 10 fresh basil leaves

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 80 milligrams
4. Fat: 7 grams
5. Fiber: 7 grams
6. Protein: 23 grams
7. SaturatedFat: 1 grams
8. Sodium: 510 milligrams
9. Sugar: 7 grams

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