

Vietnamese Prawn Summer Rolls

Yield: 12 min
Total Time: 30 min

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

Ingredients:

- 2 garlic cloves finely chopped
- 1 red chilli small, deseeded if you don't like it too hot, finely chopped
- 1 tablespoon ginger finely chopped
- 1 tablespoon golden caster sugar
- 3 tablespoons fish sauce
- 1 lime
- 3/4 cup bean thread noodles or vermicelli rice noodles
- 12 rice paper x 20cm round, wrappers, see tip, below
- 1 handful mint leaves
- 18 prawns cooked, cut in half lengthways
- 2 1/2 lettuce leaves large iceberg, torn into 12 pieces
- 1 carrot cut into thin batons
- 1 handful coriander
- 1 handful thai basil
- 1 handful chives long
- 1 3/4 ounces beansprouts

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 10 milligrams
4. Fiber: 1 grams
5. Protein: 2 grams
6. Sodium: 370 milligrams
7. Sugar: 2 grams

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