

Shrimp and Avocado Summer Salad Rolls

Yield: 2 min
Total Time: 50 min

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

Ingredients:

- 15 medium shrimp about 1/2 pound, peeled, deveined and tails removed
- 2 teaspoons oil grapeseed or other flavorless
- 1/8 teaspoon salt
- 4 rice paper wrappers or more, if needed
- 1 avocado halved, pit removed and cut into 12 slices
- 8 sprigs cilantro
- 4 cups romaine shredded, about 1 head
- 2 tablespoons tahini
- 2 teaspoons miso paste yellow
- 2 tablespoons lemon juice
- 2 tablespoons warm water
- 1 teaspoon sambal oelek or more to taste, optional

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 70 milligrams
4. Fat: 28 grams
5. Fiber: 11 grams
6. Protein: 16 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 480 milligrams
9. Sugar: 3 grams

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