

# Vietnamese Shrimp and Rice Noodle Bowls

Yield: 4 min  
Total Time: 30 min

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

## Ingredients:

- 1 pound medium shrimp raw peeled and deveined
- 2 small shallots sliced thin
- 3 tablespoons vegetable oil
- 1 tablespoon fish sauce
- 1 tablespoon Asian chili garlic sauce
- 1 lime
- 1 teaspoon freshly grated ginger
- 1/2 teaspoon ground turmeric
- 8 ounces pad Thai rice noodles such as Annie Chun's
- 1 tablespoon sesame oil
- 1/4 cup fresh basil leaves each, thinly sliced green onion, and roasted chopped peanuts, optional

## Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 170 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 26 grams
7. SaturatedFat: 1 grams
8. Sodium: 590 milligrams
9. Sugar: 1 grams

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