

# Vietnamese BBQ Shrimp Noodle Bowl

Yield: 4 min  
Total Time: 55 min

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

## Ingredients:

- 2 pounds shrimp
- 2 teaspoons bbq seasoning Season with Spice's Vietnamese Spicy
- 4 garlic cloves minced
- 1 tablespoon fish sauce
- 1 tablespoon canola oil
- 1 tablespoon honey and sriracha, optional
- 8 ounces vermicelli I used thin flat rice noodles
- 5 sliced cucumber vertically, slices
- 1/4 cup shredded carrots
- 3 tablespoons cilantro
- 1 tablespoon roasted peanuts
- lime wedges
- 1/4 cup lime juice
- 2 tablespoons fish sauce
- 2 tablespoons water
- 1 tablespoon sugar
- 1 garlic minced
- 1 red chile minced

## Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 75 grams
3. Cholesterol: 345 milligrams
4. Fat: 10 grams
5. Fiber: 7 grams
6. Protein: 58 grams
7. Sodium: 1400 milligrams

8. Sugar: 19 grams

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