

Vietnamese Spring Roll Salad

Yield: 5 min
Total Time: 30 min

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

Ingredients:

- 8 ounces rice noodles thin
- 1 teaspoon toasted sesame oil
- 8 ounces cooked shrimp diced*
- 1 English cucumber julienned or diced
- 1 cup shredded carrots
- 2/3 cup bean sprouts loosely-packed chopped fresh
- 2/3 cup chopped fresh cilantro loosely-packed
- 2/3 cup chopped fresh mint loosely-packed
- 1/3 cup peanuts chopped
- 1/2 green cabbage a small, cored and chopped**
- 1 batch sauce
- 2/3 cup dressing
- 1/4 cup lime juice
- 3 tablespoons rice vinegar
- 2 tablespoons fish sauce
- 2 tablespoons maple syrup
- 2 garlic cloves minced , or 1 teaspoon garlic powder
- 1 Thai chili fresh, thinly sliced , or 1/4 teaspoon crushed red pepper flakes

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 90 milligrams
4. Fat: 22 grams
5. Fiber: 5 grams
6. Protein: 15 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 710 milligrams
9. Sugar: 9 grams

Thank you for visiting our website. Hope you enjoy Vietnamese Spring Roll Salad above. You can see more 16 vietnamese spring roll noodle salad recipe Dive into deliciousness! to get more great cooking ideas.