

# April

## Deconstructed Spring Roll Salad

**Presented By: April Ho**

*Brought to you by Well-U*



***Nutrition Facts-*** Calories/  
1cup serving: 128, Total Fat:  
7 g, Saturated Fat: 1g,  
Carbohydrates: 15g, Protein:  
3 g, Fiber: 3g.

### ***Ingredients***

#### ***For the Peanut Sauce***

¾ cup smooth peanut butter  
5 Tablespoons lime juice  
¼ cup soy sauce  
4-6 tablespoons water  
2 tsp minced ginger  
1 tablespoon brown sugar  
1/8 tsp garlic powder  
Sriracha sauce to taste

#### ***For the Salads***

8 oz thin rice noodles  
Shredded lettuce  
Thinly sliced cucumbers  
Shredded carrots  
24 medium shrimp, cooked  
Fresh basil  
Fresh cilantro  
Fresh mint  
Hoisin sauce



**Time to table:**

30 Minutes

**Video Length:**

~10 Minutes

**Serves:** 4

### ***Instructions***

Mix all ingredients for the peanut sauce and set aside. Cook rice noodles according to package directions. Rinse under cold water. Divide rice noodles among 4 plates. Top each plate with 6 shrimp, desired amounts of lettuce, cucumbers and carrots, and a handful each of basil, cilantro, and mint. Generously drizzle each plate with peanut sauce, and finish with a light drizzle of hoisin sauce.

Enjoy!

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