

Recipes makes: 24 Servings

Nutrition Facts

servings per container	
Serving size	(112g)
Amount per serving	
Calories	70
	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 170mg	7%
Total Carbohydrate 10g	4%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 1g Added Sugars	2%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 1mg	6%
Potassium 177mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients-

- ♥ ½ Cup Mung Bean Noodle (Dry)
- ♥ 4 Cups Chopped Lettuce
- ♥ 2 Cups Tomato
- ♥ 2 Cups Cucumber
- ♥ 2 Tbsp. Cilantro
- ♥ ½ lb. (16-20) Shrimp
- ♥ 4 Lime Wedges
- ♥ 1 Tbsp. Garlic
- ♥ 2 Cups Shredded Carrot
- ♥ 2 Tbsp. Green Onion
- ♥ 2 Tbsp. Diced Red Onion
- ♥ 2 Tbsp. Diced Red Pepper
- ♥ 1 Tsp. Salt
- ♥ ¼ Cup Vegetable Oil

Citrus Palm Sauce –

- ♥ 2 Tbsp. Lime
- ♥ 2 Tbsp. Palm Sugar

PREPARATION:

1. Chop lettuce, tomato, cucumber, carrot, green onion, red onion, and red pepper
2. In a pot bring water to a boil
3. Put the Mung Bean Noodles in the boiling water
4. Let it boil for about 30 seconds to 1 minute. After cooking cool down in an ice-bath
5. Put shrimp in boiling water for about 1-2 minutes
6. To prepare sauce – add lime, palm sugar and salt in a sauce pan and let it simmer in low heat
7. Add ingredients and sauce in a bowl and toss
8. Garnish with cilantro and green onion
9. Enjoy!

