

DINNER

Grilled Shrimp Rice Noodle Bowl

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
35 min	25 min	10 min	2	\$3.45	673 kcal



The recipe Grilled Shrimp Rice Noodle Bowl can be made in roughly 35 minutes. This recipe serves 2 and costs \$3.45 per serving. One portion of this dish contains about 17g of protein, 23g of fat, and a total of 1021 calories. It works well as a main course.

Ingredients

- | | |
|--|--|
| ☐ ¾ cup shredded cabbage | ☐ 3 tablespoons fish sauce |
| ☐ ¼ cup chopped fresh cilantro | ☐ 2 tablespoons fresh ginger root, minced |
| ☐ ½ cup fresh mint | ☐ 3 cloves garlic |
| ☐ ¼ teaspoon ground white pepper | ☐ 2 tablespoons honey |
| ☐ 1 lime, juiced | ☐ 3 tablespoons olive oil |
| ☐ 6¾ ounce package dried rice noodles | ☐ 8 large fresh shrimp, peeled and deveined |

EQUIPMENT Food processor, Bowl, Pot, Blender, Grill

Method

- 1 Preheat grill for high heat.
- 2 Combine garlic, 1/4 cup mint, cilantro, fish sauce, honey, lime juice and white pepper in food processor or blender. Puree until smooth.
- 3 Bring a large pot of water to a boil. Cook noodles and cabbage for two minutes, or until done.
- 4 Meanwhile, coat shrimp with olive oil, and grill over high heat until golden, turning once.
- 5 Mince the remaining 1/4 cup mint.
- 6 Serve noodles and cabbage in a bowl, topped with sauce and shrimp, and garnished with mint.

Nutrition per serving

673	14 g	22 g	105 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			3.1 g · 20% of daily needs
Fibre			3.6 g · 14% of daily needs
Sugar			19.5 g · 22% of daily needs
Sodium			2,354 mg · 102% of daily needs
Cholesterol			64.4 mg · 21% of daily needs
Vitamin C			20.3 mg · 25% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/grilled-shrimp-rice-noodle-bowl-142155