

Vegan Bánh Tráng Nướng (Vietnamese Grilled Rice Paper)

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/banh-trang-tron-recipe-in-vietnamese>

Ingredients:

- 1/3 cup unsweetened almond milk
- 2 tablespoons chickpea flour
- 1 teaspoon cornstarch
- 1 teaspoon nutritional yeast
- 1 pinch salt kala namak, optional, it adds a subtle egg flavor
- 1 pinch turmeric for the color
- 1/4 cup green onions chopped
- 1/4 cup sausage chopped vegan, or chopped fried tofu
- 1/4 cup corn kernels cooked
- 2 tablespoons fried shallots
- 2 tablespoons sweet chili sauce T??ng ?t
- 2 tablespoons vegan mayo

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 8 grams
3. Fat: 6 grams
4. Fiber: 2 grams
5. Protein: 4 grams
6. SaturatedFat: 4.5 grams
7. Sodium: 310 milligrams
8. Sugar: 3 grams

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