

Popiah (Fresh Spring Rolls)

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-salmon-with-braised-bean-curd>

Ingredients:

- 2 1/4 cups canola oil
- 2 cloves garlic finely chopped
- 10 ounces jicama julienned
- 1 1/2 tablespoons sugar
- 1/2 teaspoon kosher salt ground white pepper, to taste
- 2 eggs lightly beaten
- 5 ounces bean curd dried spiced, julienned
- 1/2 yellow onion
- 1/2 cup dried shrimp
- 6 spring roll wrappers 8?-square wheat, preferably Spring Home brand
- 1 1/2 teaspoons Sriracha chili sauce plus more to taste
- 1 1/2 teaspoons hoisin sauce plus more to taste
- 1 head green leaf lettuce

Nutrition:

1. Calories: 1390 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 130 milligrams
4. Fat: 130 grams
5. Fiber: 7 grams
6. Protein: 17 grams
7. SaturatedFat: 10 grams
8. Sodium: 740 milligrams
9. Sugar: 9 grams

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