

# Bánh xèo (Vietnamese Crepes)

Yield: 3 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-sesame-crepe-recipe>

## Ingredients:

- 1 cup rice flour
- 1 cup water
- 1 cup coconut milk
- 1/2 teaspoon salt
- 1 teaspoon turmeric
- 1 scallion sliced thin
- oil for cooking
- 6 tablespoons warm water
- 2 tablespoons sugar
- 2 tablespoons lime juice
- 2 tablespoons fish sauce
- 1 garlic clove minced
- 1 red chili preferably Birds Eye or Thai, minced
- 2 cups bean sprouts fresh
- 1/2 pound pork or mushrooms, sliced
- 1/2 pound shrimp small, peeled
- 6 scallions sliced
- lettuce leaves
- herbs

## Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 61 grams
3. Cholesterol: 165 milligrams
4. Fat: 33 grams
5. Fiber: 4 grams
6. Protein: 38 grams
7. SaturatedFat: 19 grams
8. Sodium: 1490 milligrams

9. Sugar: 12 grams

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