

Cha gio Vietnamese Egg rolls

Yield: 45 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bun-cha-gio-recipe>

Ingredients:

- 2 pounds ground pork
- 1 jicama medium, shredded and squeezed
- 1 taro root small, shredded and squeezed
- 2 medium onion coarsely chopped
- 1/2 cup wood ear mushroom soaked and chopped
- 1 cup bean thread noodle soaked and chopped
- 2 salt
- 2 ground pepper
- 2 sugar
- 2 packages rice paper or, 50 peices spring roll shells, wei-chuan brand for wheat, rice, water, salt only
- 2 tablespoons corn starch
- 2 tablespoons water

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 15 milligrams
4. Fat: 4 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 50 milligrams
9. Sugar: 1 grams

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