

# Gluten Free Vietnamese Egg Rolls (Cha Gio)

Yield: 4 min  
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/imperial-egg-roll-recipe-vietnamese>

## Ingredients:

- 1 pound ground pork
- 3 tablespoons white sugar
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 1 onion large, finely diced
- 2 cups carrots peeled and shredded
- 1 pound taro peeled and shredded
- 1 5/16 ounces bean threads bundle
- 1 package rice paper wrappers
- corn
- 3 cups lukewarm water
- 3 tablespoons brown sugar
- 3 tablespoons water white distilled

## Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 65 grams
3. Cholesterol: 80 milligrams
4. Fat: 24 grams
5. Fiber: 7 grams
6. Protein: 23 grams
7. SaturatedFat: 9 grams
8. Sodium: 1310 milligrams
9. Sugar: 20 grams

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