

# Bánh Bèo (Steamed Rice Cakes)

Yield: 22 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-sweet-rice-cakes-recipe>

## Ingredients:

- 3 cups rice Homai California Calrose Rice
- 1/4 cup sweet rice
- 6 cups water
- 1 teaspoon salt
- 1/8 cup oil
- 1 pound shrimp shell on
- 1/4 cup dried shrimp optional
- 3 slices sandwiches or or Bread, for croutons, optional
- 1 pound pork fat, for fried pork fat, optional
- 1 bunch green onions finely chopped
- 2 cloves garlic smashed
- 4 shallots thinly sliced or store-bought Crispy Fried Shallots
- pinch salt
- olive oil
- 1 1/2 cups broth Shrimp
- 3 tablespoons fish sauce
- 2 tablespoons sugar
- 2 chilies red, fresh, thinly sliced
- 1/4 cup fish sauce
- 3/4 cup soda Coco
- 1/4 cup sugar
- 3 tablespoons fresh lime juice or Lemon juice
- 1 red chili peppers
- 3 cloves garlic

## Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 45 milligrams

4. Fat: 4 grams
  5. Protein: 11 grams
  6. SaturatedFat: 0.5 grams
  7. Sodium: 690 milligrams
  8. Sugar: 4 grams
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