

Traditional Thai Spring Rolls

Yield: 20 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/russian-recipe-for-stuffed-cabbage-rolls>

Ingredients:

- 20 spring roll wrappers large
- chilli
- Sriracha
- dipping sauces
- coconut
- vegetable oil for deep frying
- 100 grams bean thread cellophane noodles
- 3 garlic cloves
- 1 teaspoon black peppercorns
- 2 coriander roots chopped
- 1 tablespoon vegetable oil
- 200 grams pork mince
- 1 cup grated carrot
- 2 cups cabbage finely sliced
- 2 tablespoons fish sauce
- roll Spring, Glue:
- 3 tablespoons plain flour
- 3 tablespoons water

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 10 milligrams
4. Fat: 4 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 1 grams
8. Sodium: 360 milligrams
9. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Traditional Thai Spring Rolls above. You can see more 19 russian recipe for stuffed cabbage rolls Delight in these amazing recipes! to get more great cooking ideas.