

Vegan Banh Xeo (Vietnamese Crepes)

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/vegetarian-vietnamese-crepes-recipe>

Ingredients:

- 1 cup rice flour
- 1 tablespoon cornstarch
- 1/2 teaspoon turmeric
- 1/4 teaspoon salt
- 3/4 cup coconut milk
- 1 cup water
- 2 green onions the stalk of, chopped, optional
- veggies Just a guideline, use whatever, you like
- 1 teaspoon oil
- 150 grams fresh shiitake mushrooms sliced
- 2 shallots or half a small onion, diced
- 4 asparagus cut into 3 pieces
- 200 grams bean sprouts
- 1 red pepper sliced
- 1 cucumber julienned
- 1 carrot julienned
- 4 radishes thinly sliced
- 1 handful fresh mint
- 1 handful cilantro
- lettuce leaves
- 1/2 cup soy sauce
- 1 cup water
- 1/2 cup sugar
- 1/4 cup lime juice
- 4 cloves garlic minced
- 2 teaspoons chili paste or chili flakes or 1 fresh red chili, diced

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 58 grams
3. Fat: 8 grams
4. Fiber: 4 grams
5. Protein: 7 grams
6. SaturatedFat: 6 grams
7. Sodium: 1330 milligrams
8. Sugar: 21 grams

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