

# Vietnamese Spring Rolls with Slow Cooker Pork

Yield: 9 min  
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-beef-rice-paper-rolls-recipe>

## Ingredients:

- 2 pounds sirloin tip roast boneless pork
- 1 teaspoon ground coriander
- 3/4 teaspoon kosher salt
- 1/2 teaspoon ground black pepper freshly
- 1 onion cut into thick slices
- 1 orange cut into 1/4-inch-thick rounds, do not peel
- 1 cup orange juice
- 1 cup canned chicken broth
- 2 tablespoons soy sauce or fish sauce
- 2 teaspoons fresh ginger finely chopped
- 6 garlic cloves smashed under a knife & peeled
- 8 ounces spring roll wrappers 8-inch-diameter rice, 22 wrappers
- 2 cups carrots matchstick cut
- 1 cucumber cut into matchstick, English or Japanese cucumber preferred
- 1 red bell pepper medium, cut into matchsticks
- 2 cups baby spinach leaves packed
- 1 sprig basil leaves fresh mint and
- 1 cup sweet chili sauce prepared

## Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 70 milligrams
4. Fat: 10 grams
5. Fiber: 5 grams
6. Protein: 27 grams
7. SaturatedFat: 3 grams

8. Sodium: 1070 milligrams

9. Sugar: 9 grams

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