

Ch? Giò – Vietnamese Spring Rolls

Yield: 30 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-cha-gio-recipe>

Ingredients:

- 2 tablespoons fish sauce
- 2 tablespoons water
- 1/4 teaspoon sugar dissolved
- 1/4 lime
- 2 1/8 inches Thai chili slices of
- 1/8 teaspoon minced garlic
- 5 dried wood ear mushrooms
- 1/3 cup dried shitake mushrooms
- 2 ounces brown rice noodles
- 1/2 carrot
- 1 green onion
- 1 shallot minced fine
- 10 ounces tofu pressed and minced, optional: 10 oz. ground pork
- 1/2 jicama peeled and minced fine
- 1 egg beaten
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 cups canola oil for frying
- 30 rice paper rounds
- 2 tablespoons fish sauce
- 2 tablespoons water
- 1/4 teaspoon sugar dissolved
- 1 teaspoon lime juice fresh
- 1/8 teaspoon Thai chili about 2 slices work, add more for more heat
- 1/8 teaspoon garlic minced

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 5 milligrams
4. Fat: 15 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 1 grams
8. Sodium: 240 milligrams
9. Sugar: 1 grams

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