

Vegetarian Bánh Xèo -Crispy Vietnamese Crepes

Yield: 2 min
Total Time: 30 min

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

Ingredients:

- 1 1/4 cups rice flour
- 1/2 teaspoon tumeric
- 1 cup coconut milk
- 1 lime
- 2 tablespoons soy sauce
- 1 garlic clove minced
- 2 carrots
- 4 spring onions
- 2 1/16 cups mushrooms
- 1/2 bunch fresh cilantro
- 1/2 bunch fresh mint
- 1 tablespoon soy sauce
- 7 ounces bean sprouts

Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 114 grams
3. Fat: 32 grams
4. Fiber: 15 grams
5. Protein: 18 grams
6. SaturatedFat: 27 grams
7. Sodium: 1470 milligrams
8. Sugar: 12 grams

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