

Vietnamese Ch? Giò Egg Rolls

Yield: 50 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-fresh-egg-roll-recipe>

Ingredients:

- 1 1/2 pounds ground pork
- 1 yellow onion medium, finely diced
- 1 teaspoon kosher salt
- 1/2 teaspoon ground pepper
- 1/4 cup wood ear mushroom shredded, dried
- 100 grams bean thread noodles dried, approx 3.5 oz
- 1 egg yolk slightly beaten
- 1 spring roll wrappers 50-count package of, approx 6x6", from frozen section
- vegetable oil for frying

Nutrition:

1. Calories: 50 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 15 milligrams
4. Fat: 3.5 grams
5. Protein: 2 grams
6. SaturatedFat: 1 grams
7. Sodium: 60 milligrams

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