

Vietnamese Egg Rolls - Cha Gio

Yield: 25 min
Total Time: 60 min

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

Ingredients:

- 1/4 teaspoon salt
- 3/4 teaspoon black pepper
- 3 tablespoons fish sauce
- 1 egg
- 2 ounces dried wood ear mushrooms black fungus, reconstituted, trimmed, finely chopped
- 2 ounces hot water glass, cellophane noodles, soaked in, drained, cut into 1 inch lengths
- 1 yellow onion minced
- 3 scallions white and green parts only, finely chopped
- 1 whole carrot grated
- 1 pound shrimp peeled, deveined, cut into small pieces
- 1 pound ground pork
- 25 pastry frozen spring roll wheat flour, wrappers, thawed
- 1 egg white for brushing
- vegetable oil for deep frying
- 1/3 cup fresh lime juice 2 or 3 limes
- 1 tablespoon rice vinegar optional
- 3 tablespoons sugar
- 2/3 cup lukewarm water
- 6 tablespoons fish sauce
- 3 serrano chiles or Thai
- 2 cloves garlic minced, optional

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 50 milligrams
4. Fat: 5 grams
5. Protein: 8 grams
6. SaturatedFat: 1.5 grams

7. Sodium: 570 milligrams

8. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy Vietnamese Egg Rolls - Cha Gio above. You can see more 15 vietnamese eggs recipe [Unlock flavor sensations!](#) to get more great cooking ideas.