

Vietnamese Fried Egg Rolls

Yield: 12 min
Total Time: 30 min

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

Ingredients:

- 1/2 pound ground pork
- spring roll wrappers
- 1 cup bean thread noodles cut in 1" pieces Dynasty SaiFun Bean Threads Noodles, 5.29 oz
- 1 cup wood ear mushrooms
- 4 ounces wood ear mushrooms
- 1/2 teaspoon salt
- 1 teaspoon white pepper Simply Organic Pepper, White, 2.86 Ounce
- 1/2 teaspoon black pepper
- 1 medium carrot grated
- 1 shallot minced
- 1 garlic clove minced
- 1 1/2 teaspoons fish sauce Red Boat 40°N Fish Sauce, 8.45 Fluid Ounce
- 2 teaspoons sugar
- 1 egg beaten

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 30 milligrams
4. Fat: 4.5 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 180 milligrams
9. Sugar: 2 grams

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