

Pan Fried Rice Rolls

Yield: 2 min
Total Time: 15 min

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

Ingredients:

- 2 tablespoons oil
- 1 ounce preserved radish turnip, shredded
- 1/4 teaspoon sugar
- 1 rolls pack of rice
- 2 eggs
- 1/4 teaspoon salt
- 4 ounces bean sprouts
- 2 tablespoons sweet soy sauce ABC medium
- roasted sesame seeds optional
- cilantro optional
- sauce
- 1/4 cup soy sauce
- 1 teaspoon chili paste sambal oelek

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 170 milligrams
4. Fat: 18 grams
5. Fiber: 4 grams
6. Protein: 11 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 2910 milligrams
9. Sugar: 8 grams

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