

CHA GIO (VIETNAMESE FRIED SPRING ROLLS)

Yield: 4 min
Total Time: 60 min

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

Ingredients:

- 1/2 ounce bean threads
- 6 ounces ground pork
- 2 ounces shrimp
- 1 ounce carrot
- 1/4 small onion diced
- 1 tablespoon fish sauce
- 3 dashes ground white pepper
- 12 spring roll wrappers
- vegetable oil for deep frying
- 2 teaspoons cornstarch 1/3 cup, 80 ml hot water

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 61 grams
3. Cholesterol: 60 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 20 grams
7. SaturatedFat: 4 grams
8. Sodium: 950 milligrams
9. Sugar: 1 grams

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