

GOI CUON/ VIETNAMESE SPRING ROLL (12 spring rolls)

Yield: 4 min
Total Time: 65 min

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

Ingredients:

- 12 shrimp large unpeeled and undeveined, fresh or frozen
- 10 ounces rice vermicelli dried, soaked in arm water for 20 minutes and drained
- 12 rice papers about 8 inches in diameter
- 2 cups bean sprouts blanched in boiling water for 30 seconds and drained
- 3/4 cup grated carrot
- 1 tablespoon rice vinegar
- 1/2 cup mint leaves packed
- 30 chives or substitute with greens from 6 to 8 scallions, cut lengthwise into slivers
- 1/2 cup coriander leaves packed
- 1/4 cup fresh lime juice
- 1/4 cup fish sauce
- 1/4 cup water
- 2 teaspoons rice vinegar
- 2 tablespoons sugar or more if you like it sweeter
- 1 clove garlic minced
- 1 bird chile minced
- 1 tablespoon roasted peanuts chopped, optional
- carrot Several shreds of, optional

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 30 milligrams
4. Fat: 2.5 grams

5. Fiber: 4 grams
 6. Protein: 9 grams
 7. Sodium: 1620 milligrams
 8. Sugar: 10 grams
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