

Banh Xeo (Bánh Xèo) – Savory Vietnamese Crêpe

Yield: 2 min
Total Time: 45 min

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

Ingredients:

- 1 cup rice flour
- 2 tablespoons cornstarch
- 1 teaspoon turmeric powder
- 1/4 teaspoon kosher salt
- 1/2 cup coconut milk
- 1 1/2 cups water
- 1 scallion thinly sliced
- vegetable oil for frying
- 1/2 pound shrimp peeled, deveined and sliced in half, lengthwise
- 1 small onion thinly sliced about 1/2 cup
- 1 1/2 cups bean sprouts
- mustard greens optional
- lettuce optional
- shiso optional
- basil optional
- nuoc cham dipping sauce for serving
- 1/2 cup Cilantro leaves + mint leaves

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 78 grams
3. Cholesterol: 170 milligrams
4. Fat: 28 grams
5. Fiber: 4 grams
6. Protein: 29 grams
7. SaturatedFat: 13 grams
8. Sodium: 500 milligrams

9. Sugar: 2 grams

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