

Banh Xeo (Vietnamese Pancake)

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-vietnamese-pancake>

Ingredients:

- 1 1/4 cups rice flour
- 5 tablespoons cornstarch
- 1 1/2 teaspoons ground turmeric
- 1/2 teaspoon salt
- 14 ounces unsweetened coconut milk 1 can
- 1/2 cup water
- 3/4 pound shelled shrimp and/or julienne sliced boneless pork loin, either-or-combination, your choice
- 3 cups mung bean sprouts fresh
- 1 onion large, sliced
- 1 scallion chopped
- 1/4 cup fish sauce nam pla
- 1/3 cup palm sugar or substitute brown sugar
- 3/4 cup cold water
- 1 tablespoon fresh lime juice
- 1 tablespoon shredded carrot finely
- 1/4 teaspoon minced garlic
- peanut oil for cooking
- Boston lettuce leaves fresh
- fresh mint
- fresh cilantro
- chile sauce sambal, or sriracha

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 77 grams
3. Fat: 28 grams
4. Fiber: 6 grams
5. Protein: 9 grams

6. SaturatedFat: 21 grams
 7. Sodium: 1750 milligrams
 8. Sugar: 20 grams
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