

Perilla Leaves Dumplings With Pork

Yield: 18 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-perilla-leaves-recipe>

Ingredients:

- 20 perilla leaves rinsed
- 1/2 pound minced pork
- 1/2 red bell pepper diced
- 1/2 carrot diced
- 1/4 cup Asian chives finely minced, or green onion
- 2 garlic cloves finely minced
- 1 tablespoon rice wine
- salt
- pepper
- 1/2 cup flour
- 2 eggs well beaten
- grapeseed oil for frying

Nutrition:

1. Calories: 45 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 30 milligrams
4. Fat: 1.5 grams
5. Protein: 4 grams
6. Sodium: 60 milligrams

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