

# Vietnamese-Inspired Rice Crisps

Yield: 16 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-sticky-rice-with-peanuts-recipe>

## Ingredients:

- 2 carrots medium, peeled and cut into 1/8-inch dice
- 4 radishes medium, or equivalent piece of daikon, peeled and cut into 1/8-inch dice
- 2 tablespoons peanuts unsalted, crushed
- 2 tablespoons chopped cilantro finely
- 1 tablespoon shallot minced
- 1 teaspoon mint finely chopped
- 1/2 teaspoon jalapeño seeded and minced red, or other chili
- 1 tablespoon lime juice
- 1 tablespoon rice vinegar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon sugar
- 8 ounces extra firm tofu half a standard package
- 1 tablespoon soy sauce
- 1 tablespoon vegetable oil
- 1 teaspoon sesame oil
- 2 bulbs lemongrass minced
- 1 clove garlic minced
- 2 rice paper wrappers 8-inch round
- vegetable oil for frying
- peanuts Crushed
- mint leaves
- hoisin sauce

## Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 3 grams
3. Fat: 5 grams

4. Fiber: 1 grams
  5. Protein: 3 grams
  6. SaturatedFat: 0.5 grams
  7. Sodium: 125 milligrams
  8. Sugar: 1 grams
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