

# Bánh Cu?n (Vietnamese Pork Mince Rice Rolls)

Yield: 4 min  
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-pork-mince-recipe>

## Ingredients:

- 1 bag flour bánh cu?n, we get it from the Asian supermarket
- 4 1/4 cups water US cup
- 1 teaspoon salt
- 4 tablespoons cooking oil
- cooking oil unchecked?, for greasing the pan
- 7 ounces pork mince
- 4 3/8 tablespoons wood ear mushroom finely chopped
- 2 13/16 ounces shiitake mushrooms rehydrated and finely chopped
- 1 1/8 cups jicama cut into thin strips
- 1/2 onion finely chopped
- 3 spring onion head, finely chopped
- 3 cloves garlic, finely chopped
- 3 shallot finely chopped
- 1 tablespoon oyster sauce
- 1 teaspoon fish sauce or to taste
- 1 teaspoon sugar or to taste
- 1 teaspoon chicken bouillon powder
- 1 teaspoon pepper
- 1 teaspoon sesame oil
- lettuce unchecked?
- mint unchecked?
- Vietnamese coriander unchecked?
- coriander unchecked?
- bean sprouts unchecked?
- cucumber unchecked?, cut into strips
- onion unchecked? fried
- pickled carrots
- daikon
- meatloaf unchecked? Vietnamese pork, ch? l?a, cut into thin slices
- cured pork unchecked? Vietnamese, nem chua, cut into thin slices
- Cake unchecked? Vietnamese fried prawn, bánh c?ng, cut into large chunks

## **Nutrition:**

1. Calories: 470 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 45 milligrams
4. Fat: 27 grams
5. Fiber: 7 grams
6. Protein: 18 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 1080 milligrams
9. Sugar: 9 grams

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