

Vietnamese Pork Summer Rolls

Yield: 12 min
Total Time: 35 min

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

Ingredients:

- 1 rice noodles approximately 16-ounce package of
- 16 rice paper sheets, preferably Vietnamese, approximately 8.5" in diameter
- 3 medium carrots peeled
- 3 cucumbers seedless baby
- 3 cups lettuce loosely packed leafy green
- 4 scallions
- 5 sprigs mint
- 5 sprigs basil
- 1 pound ground pork
- 1 clove garlic minced
- 1 tablespoon olive oil
- 1/4 cup fish sauce for the dipping sauce
- 4 tablespoons brown sugar for the dipping sauce
- 2 limes
- 212 teaspoons water
- red pepper flakes optional
- bean sprouts optional

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 25 milligrams
4. Fat: 9 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 3 grams
8. Sodium: 520 milligrams
9. Sugar: 6 grams

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