

# Vegetarian Vietnamese Pancakes

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-rice-flour-sheet-recipe>

## Ingredients:

- 1 1/3 cups rice flour 330 ml, or pastry
- 1 egg
- 1/2 teaspoon salt 2.5 ml
- 1 teaspoon turmeric 5 ml
- 1 3/4 cups coconut milk 430 ml, canned
- vegetable oil
- 2 1/2 tablespoons lime juice 38 ml
- 1 1/2 tablespoons toasted sesame oil 23 ml
- 1 tablespoon brown sugar 15 ml
- 1 tablespoon rice wine vinegar 15 ml
- 1 tablespoon sweet soy sauce 15 ml, kecap manis
- 2 teaspoons fresh ginger 10 ml, grated
- 1 thai chile fresh red, finely chopped
- 1/2 teaspoon salt 2.5 ml
- 1 large carrot julienned
- 1/2 daikon radish julienned
- 4 green onions sliced
- 1 thai chile fresh red, finely chopped
- 1 cup snow peas 250 ml, sliced thinly on the diagonal
- 1/2 cup thai basil leaves 125 ml, loosely packed
- 1/4 cup mint leaves 60 ml, loosely packed
- 1 cup bean sprouts 250 ml, thoroughly washed
- 1 cup enoki mushrooms 250 ml

## Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 61 grams

3. Cholesterol: 55 milligrams
  4. Fat: 37 grams
  5. Fiber: 7 grams
  6. Protein: 10 grams
  7. SaturatedFat: 24 grams
  8. Sodium: 890 milligrams
  9. Sugar: 8 grams
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