

Vietnamese-style Spring Rolls with Korean-style Beef

Yield: 12 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-wrap-roll-recipe>

Ingredients:

- 3 cloves garlic
- 1 piece ginger about the size of your thumb, peeled
- 2 tablespoons sesame oil
- 1/2 cup soy sauce
- 1/2 cup coke Mexi
- 2 tablespoons rice vinegar
- 1/2 jalapeno chilies including seeds and ribs
- 1 pound flank steak
- 24 spring roll wrappers rice
- 12 leaves green leaf lettuce or red
- 4 ounces rice maifun, stick, cooked and cut after cooking
- 18 medium shrimp cooked and halved lengthwise
- 1 piece ginger peeled and minced, double the size of your thumb
- 5 green onions chopped
- 1 tablespoon crushed red pepper gochukaru, Korean
- 1/2 cup neutral oil such as grapeseed
- 2 tablespoons sesame oil
- 2 tablespoons soy sauce or to taste ... all ingredients are to taste

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 35 milligrams
4. Fat: 18 grams
5. Fiber: 2 grams
6. Protein: 18 grams
7. SaturatedFat: 2.5 grams

8. Sodium: 1160 milligrams
 9. Sugar: 2 grams
-

Thank you for visiting our website. Hope you enjoy Vietnamese-style Spring Rolls with Korean-style Beef above. You can see more 20 vietnamese wrap roll recipe You won't believe the taste! to get more great cooking ideas.