

Steamed Vietnamese Rolls

Yield: 6 min
Total Time: 60 min

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

Ingredients:

- 1 tablespoon canola oil
- 2 cloves garlic minced
- 1 shallot finely chopped
- 1 small carrot finely chopped
- 1 Thai chili pepper seeded and finely chopped
- 2 green onions chopped
- 1 tablespoon fresh ginger grated
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 pound ground turkey
- 1/2 pound shrimp uncooked, peeled and finely chopped
- 6 ounces wonton wrappers 3x3's
- 1 cup bean sprouts fresh
- 1 handful fresh basil chopped
- dipping sauce
- 2 tablespoons sweet chili sauce
- 1 tablespoon sambal oelek
- 1 tablespoon wine mirin
- 1 teaspoon fresh ginger grated
- 1/2 fresh lime juice
- 2 tablespoons soy sauce reduced-sodium
- 1 tablespoon fresh basil chopped

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 90 milligrams
4. Fat: 7 grams
5. Fiber: 2 grams

6. Protein: 18 grams
7. SaturatedFat: 1 grams
8. Sodium: 740 milligrams
9. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Steamed Vietnamese Rolls above. You can see more 20 vietnamese rolls recipe [Unleash your inner chef!](#) to get more great cooking ideas.