

Bi Cuon (Shredded Pork Skin Spring Roll)

Yield: 4 min
Total Time: 60 min

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

Ingredients:

- 1 pound pork
- 2 garlic
- 1 package pork skin
- 2 tablespoons oil
- 5 tablespoons roasted rice powder
- water
- 1 pinch salt Sugar, and Mushroom Seasoning
- rice paper
- fresh herbs

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 1 grams
3. Cholesterol: 85 milligrams
4. Fat: 18 grams
5. Protein: 31 grams
6. SaturatedFat: 4 grams
7. Sodium: 290 milligrams

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