

Cha Ram (Vietnamese Shrimp Egg Rolls)

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- shrimp As much, as you'd like, peeled and deveined. Plan about two shrimp per egg roll.
- green onions As much, as you'd like, sliced diagonally or cut into 2-inch lengths. Plan about half a green onion per egg roll.
- egg roll wrappers Chinese, or banh trang, Vietnamese rice paper wrappers
- 1 pinch salt

Nutrition:

1. Calories: 30 calories
2. Carbohydrate: 1 grams
3. Cholesterol: 40 milligrams
4. Fat: 0.5 grams
5. Protein: 6 grams
6. Sodium: 115 milligrams

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