

Authentic Vietnamese Spring Rolls Nem Ran Hay Cha Gio

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

These Vietnamese fried spring rolls are a recipe I learned while traveling through Vietnam. The ingredients are relatively simple and easy to find in any grocery store. I've cooked this several times since returning and it's always been a hit. They taste great with dipping sauce.

Ingredients

- 2 ounces dried thin rice noodles - $\frac{3}{4}$ cup ground chicken - $\frac{1}{4}$ cup shrimp - washed
- peeled
- and cut into small pieces - 2 large eggs
- beaten - 1 carrot
- grated - 4 wood fungus mushrooms
- chopped - 2 green onions
- chopped - $\frac{1}{2}$ teaspoon white sugar - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ teaspoon ground black pepper - 24 rice paper wrappers - 2 cups vegetable oil for frying

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Soak rice noodles in cold water until soft
2. about 20 minutes. Drain well; cut into 2-inch long pieces. Combine noodle pieces
3. chicken
4. shrimp
5. eggs
6. carrot
7. wood fungus mushrooms
8. and green onions in a large bowl. Add sugar
9. salt
10. and black pepper; stir well. Dotdash Meredith Food Studios Soak 1 rice paper wrapper in a shallow bowl of warm water to soften
11. about 15 seconds. Place on a damp cloth laid out on a flat surface. Place 1 tablespoon filling mixture into the center of softened rice paper. Fold the bottom edge into the center
12. covering filling. Fold in opposing edges and roll up tightly. Repeat with remaining rice paper wrappers
13. soaking and filling each one individually. Dotdash Meredith Food Studios Heat oil in a wok or large skillet over medium heat. Working in batches of 3 or 4
14. fry spring rolls in hot oil until crisp and golden brown on both sides
15. about 5 minutes. Drain on paper towels. Dotdash Meredith Food Studios Recipe Tip Ground pork and shiitake mushrooms can be used instead of ground chicken and wood fungus mushrooms if desired. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
16. ingredient density
17. and specific type of oil used.