



Cha Gio Vietnamese Egg Rolls

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

These egg rolls freeze really well so go ahead and make a double batch Add shredded cabbage or julienned taro for a different twist Add minced crab to make it even more flavorful

Ingredients

- - 1 cup uncooked bean threads (cellophane noodles) - 1 large dried shiitake mushroom - 1 pound ground pork - ½ pound shrimp
- chopped - 1 large carrot
- peeled and grated - 1 small shallot
- minced - 2 ¼ teaspoons Vietnamese fish sauce - 1 ¼ teaspoons white sugar - 1 ¼ teaspoons salt - 1 ¼ teaspoons ground black pepper - 24 egg roll wrappers - 1 egg
- beaten - oil for deep frying

Instructions

1. Soak vermicelli and shiitake mushroom in warm water until pliable
2. about 15 minutes; drain well. Mince shiitake. Combine vermicelli
3. shiitake
4. pork
5. shrimp
6. carrot
7. shallot
8. fish sauce
9. sugar
10. salt
11. and pepper in a large bowl. Toss well to break up pork and and evenly distribute filling ingredients. Lay 1 egg roll wrapper diagonally on a flat surface. Spread a scant 2 tablespoons of filling across the center of the wrapper. Fold bottom corner over filling
12. then fold in side corners to enclose filling. Brush egg on top corner of wrapper and continue rolling to seal. Make additional egg rolls in same manner. Heat oil in a deep-fryer
13. wok
14. or large saucepan to 350 degrees F (175 degrees C)
15. or until a drop of water jumps on the surface. Fry egg rolls until golden brown
16. 5 to 8 minutes. Drain on paper towels or paper bags. 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
17. ingredient density
18. and specific type of oil used.