

# Cha Gio/ Cha Nem (Vietnamese Fried Spring Rolls)

Cha gio/ Cha nem, or Vietnamese Fried Spring Rolls, are delicious on their own, or in a noodle salad. Find out how to make them at home with this authentic recipe!

Prep Time 1 hr 15 mins

Cook Time 25 mins

Chilling Time 1 hr

Total Time 2 hrs 40 mins

Course: Appetizer/ Main course

Cuisine: Vietnamese

Servings: 10

Adapted from <https://thewoksoflife.com/cha-gio-vietnamese-fried-spring-rolls/>

## Ingredients

### For the spring rolls:

- 50 g dried mung bean noodles (1 package)
- 1 pound ground pork (70-80% lean; 450g)
- 0.5 pound shrimp
- 2 medium carrots (grated, about 190g)
- ¼ cabbage (finely chopped)
- 1 onion (finely chopped)
- 1/3 cup rehydrated wood ear mushrooms (finely chopped, 30g)
- 1/4 cup shallots (finely chopped, 30g)
- 2-3 eggs
- 1 tablespoon vegetable oil
- 2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 3 teaspoons sugar (12g - divided)
- 1 cup warm water - for soaking rice wrappers (250 ml)
- 30 dried rice paper wrappers
- canola or vegetable oil (for frying)

### For the dipping sauce:

- 1 carrot + 1 onion + 1 tablespoon of garlic + fish sauce + sugar + vinegar
- The ratio (in tablespoon) is 1 (sugar): 1 (fish sauce): 1 (vinegar): 5 (fresh drinking water), then add slice of carrots (cut in flower shape)/ slides of onion

**To serve:**

- Fresh green leaf lettuce, cilantro, Thai basil, and mint
- Dipping sauce

**Instructions****Make the filling:**

1. Soak the dried mung bean noodles in warm water (submerge them completely) for 30 minutes. Drain thoroughly, and cut into ¼ inch pieces.
2. In a large bowl, combine the noodles, ground pork, chopped shrimps, grated carrot, chopped cabbage, chopped onion, chopped wood ear mushrooms, shallots, eggs, vegetable oil, salt, ground black pepper, and sugar. Mix until everything is uniformly combined.

**Wrap the spring rolls:**

1. In a large, shallow bowl or deep plate, dissolve the remaining 1 teaspoon sugar/vinegar in 1 cup warm water. Sugar/vinegar is optional but does help the spring rolls to brown when frying.
2. To wrap each roll, place a rice paper wrapper into the sugar/vinegar water for about 5-10 seconds, making sure it is completely submerged. Remove it from the water. It will still be quite firm, but it will soften quickly!
3. Place about 40g of filling in a log shape on one side of the wrapper. Begin tightly folding the wrapper over the filling (no air bubbles!), and roll the spring roll forward 1 complete revolution. Lightly press down on each end of the filling to flatten the rice paper and push the filling together to eliminate any air bubbles.
4. Fold one side of the wrapper towards the middle of the spring roll. Repeat with the other side. Roll the spring roll forward while tucking in the front to prevent air pockets. The rice paper wrapper will stick to itself. It doesn't require anything additional to seal. Place the rolls on a plate or sheet pan lined with a clean, dry kitchen towel or parchment paper.

**Chill:**

1. Once wrapped, transfer the spring rolls to the refrigerator and chill for at least 1 hour, so they can dry out and firm up. This step helps minimize the wrapper bubbling when frying (though bubbling is normal). Take them out of the refrigerator 15 minutes before frying.

**Double-fry the spring rolls:**

1. Heat about 3 cups of canola or vegetable oil in a medium pot to 335°F/170°C (the oil level should be a little over halfway up the sides). Fry the spring rolls in small batches—about three at a time. Make sure they do not touch just after they are placed in the oil as the skins will

be sticky until a crust forms. Cook each batch for 5 to 6 minutes, or until light golden brown. (Frying them in small batches prevents them from sticking to each other.)

2. Use a metal slotted spoon to pull them out of the oil. Drain on a rack, and continue frying. Maintain the correct oil temperature by periodically adjusting your heat.

3. When ready to serve, refry the spring rolls (yes, they need to be fried twice) at 350°F/175°C for 1 ½ to 2 minutes to make them nice and crispy. Double-frying is important! Serve with fresh lettuce, cilantro, Thai basil, mint and sauce for dipping.

## **Notes**

Note: Recipe makes 30 spring rolls, 2-3 spring rolls per serving.