

Vietnamese Pork & Shrimp Crepes (Bánh Xèo) (appetizer)

Prep Time: 30 minutes **Cook Time:** 30 minutes. **Servings:** 4–6

Ingredients

Crepe Batter

- 1 cups rice flour
- ½ tsp. sugar
- 2 T. cornstarch
- ¼ tsp. turmeric powder
- 1 tsp. salt
- 1 c. coconut milk
- ½ c. cold water
- 3 green onions, thinly sliced

*Let the batter rest for **30 minutes** before cooking.

Filling

- ½ pound ground pork
- ½ pound medium shrimp, peeled and deveined
- 1tsp. sugar

- 3 T. vegetable oil
- 1 large shallot, thinly sliced
- 2 c. bean sprouts
- Butter lettuce or leaf lettuce (for serving)
- Fresh mint (for serving)
- Thai basil (for serving)

Vietnamese Dipping Sauce (Nước Chấm)

- ½ c. water
 - ¼ c. fish sauce
 - ¼ c. sugar, plus more to taste
 - ¼ c. fresh lime juice
 - 2 cloves garlic, minced
 - 1 tsp. chili flakes, (optional)
- Whisk until the sugar dissolves.

Instructions

Make the crepe batter: In a large bowl, add rice flour, sugar, salt, turmeric, whisk to combine. Make a well in the center of the dry ingredients and pour in the coconut milk; whisk into a thick batter.

Slowly whisk in just enough water to make a thin crepe batter. Stir in green onions and set the batter aside to rest while you prepare the remaining ingredients.

Make the Dipping Sauce: In a medium, bowl add water, fish sauce, lime juice, sugar and chili flakes, whisk to combine. Taste and adjust seasoning with additional lime juice or sugar. Set aside.



Vietnamese Pork & Shrimp Crepes (Bánh Xèo) cont.

Cook the pork and shrimp

1. Heat a 10-inch nonstick skillet over medium-high heat. Add a tablespoon of oil. Sauté pork for about 2 minutes until cooked through, then add in the shallots until lightly browned.
2. Add in a quarter of the shrimp and cook until pink on both sides. Use a spatula to spread the pork and shrimp across the bottom of the skillet.
3. Pour approximately $\frac{1}{3}$ **cup batter** into the skillet, swirling the pan so the batter spreads into a very thin layer. Add a small handful of bean sprouts over the crepe.
4. When the middle of the crepes cooked through and the edges and bottom are browned and crispy, fold the crepe in half and slide it on to a plate or baking sheet.
5. Transfer your crepes into a warm oven and continue the cooking process adding more oil as needed.
6. Serve with lettuce and herbs on a large platter with a small bowl of dipping sauce.