

# Vietnamese Pork Chops

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-vietnamese-pork-chops>

## Ingredients:

- 1 shallot small, finely chopped
- 1/3 cup light brown sugar packed
- 1/4 cup fish sauce such as nam pla or nuoc nam
- 2 tablespoons rice vinegar unseasoned
- 1 teaspoon ground black pepper freshly
- 4 bone-in pork chops 1" thick-cut, about 2 1/2 pounds total
- 1 tablespoon vegetable oil
- kosher salt
- lime halves, for serving

## Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 80 milligrams
4. Fat: 30 grams
5. Fiber: 1 grams
6. Protein: 20 grams
7. SaturatedFat: 9 grams
8. Sodium: 1660 milligrams
9. Sugar: 19 grams

---

Thank you for visiting our website. Hope you enjoy Vietnamese Pork Chops above. You can see more 16 recipe for vietnamese pork chops Experience flavor like never before! to get more great cooking ideas.