

Vietnamese Braised Pork Belly with Eggs (Thit Kho)

Yield: 4 min
Total Time: 60 min

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

Ingredients:

- 1 pound pork belly cut into 1 inch chunks
- 4 eggs
- 1 shallot thinly sliced
- 2 cloves garlic thinly sliced
- 1 tablespoon brown sugar
- 2 tablespoons fish sauce
- 2 tablespoons soy sauce
- 1 cup coconut water

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 295 milligrams
4. Fat: 65 grams
5. Fiber: 1 grams
6. Protein: 19 grams
7. SaturatedFat: 23 grams
8. Sodium: 1320 milligrams
9. Sugar: 5 grams

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