

# Vietnamese Pork Bun Cha

Yield: 6 min  
Total Time: 75 min

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

## Ingredients:

- 500 grams pork mince
- 500 grams pork belly sliced
- vegetable oil for grilling
- 500 grams vermicelli noodles dried, cooked according to packet instructions
- 3 red chillies seeded and finely chopped
- 5 garlic cloves finely chopped
- mint to serve
- Thai basil to serve
- lettuce leaves to serve
- 1/4 cup fish sauce
- 4 shallots small Asian, or 2 eschallots, finely chopped
- 6 garlic cloves finely chopped
- 1 tablespoon dark soy sauce
- 1 tablespoon white sugar
- 1 teaspoon ground black pepper
- 1/2 cup white vinegar
- 1/2 cup white sugar
- 1 teaspoon sea salt
- 100 grams green papaya thinly sliced, or carrot
- 1/2 cup fish sauce
- 3 tablespoons white vinegar
- 3/4 cup white sugar
- 1 cup water
- 2 tablespoons lime juice

## Nutrition:

1. Calories: 1170 calories
2. Carbohydrate: 122 grams
3. Cholesterol: 185 milligrams

4. Fat: 57 grams
5. Fiber: 3 grams
6. Protein: 42 grams
7. SaturatedFat: 19 grams
8. Sodium: 3420 milligrams
9. Sugar: 50 grams

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