

Mì Quang (Quang Style Noodle with Pork and Shrimps)

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/mi-quang-recipe-vietnamese-recipe>

Ingredients:

- 3 pounds pork neck bones or spare ribs
- 1 onion cut in half
- 1 head garlic peeled
- 1 pound shrimps medium sized, head-on or headless
- 1 pound pork belly
- 1 tablespoon paprika for color, and mild spicy flavor
- 1 tablespoon annatto seeds for color
- 1 tablespoon onion powder or dried chopped onion
- 1 tablespoon garlic powder
- 1 tablespoon sugar
- 2 tablespoons salt
- 1/2 teaspoon msg or 1 tbsp mushroom seasoning
- 1 tablespoon fish sauce
- 2 shallots thinly sliced
- 1 head garlic minced
- 1/2 cup dried shrimps
- 5 quarts water
- banana blossom
- bean sprouts
- perilla leaves
- mint leaves
- lettuce coarsely chopped
- cilantro coarsely chopped
- scallions green, thinly sliced
- roasted peanuts coarsely crushed
- rice crackers black sesame
- fish sauce
- red chili peppers

Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 255 milligrams
4. Fat: 63 grams
5. Fiber: 3 grams
6. Protein: 37 grams
7. SaturatedFat: 22 grams
8. Sodium: 4470 milligrams
9. Sugar: 6 grams

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