

# Vietnamese Grilled Pork Chops

Yield: 6 min  
Total Time: 30 min

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

## Ingredients:

- 2 packages bone-in pork chops Smithfield All Natural, 6 chops
- 1 cucumbers large/ 2 medium, ; sliced
- 1 medium carrots large/2, ; sliced
- jasmine rice Cooked
- 1/4 cup fish sauce
- 1 tablespoon soy sauce /tamari
- 1/4 teaspoon garlic chili paste
- 1/4 cup brown sugar dark or light
- 3/4 teaspoon black pepper
- 1 tablespoon fresh lime juice
- 1 shallot ; finely chopped
- 2 cloves garlic ; minced/grated
- 1 teaspoon garlic chili sauce
- 2 1/2 tablespoons sugar
- 1/8 teaspoon granulated garlic
- 3 tablespoons fish sauce
- 1 1/2 tablespoons fresh lime juice
- 1/2 cup hot water warm/

## Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 19 grams
3. Fiber: 1 grams
4. Protein: 2 grams
5. Sodium: 1800 milligrams
6. Sugar: 14 grams

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