

Vietnamese Braised Pork – Thit Heo Kho

Yield: 4 min
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/thit-heo-kho-recipe-vietnamese>

Ingredients:

- 2 1/4 pounds rashers pork, / belly / shoulder
- water for par boiling
- 2 tablespoons raw sugar
- 3 3/8 cups coconut juice 100% natural
- 6 1/16 tablespoons fish sauce
- 1 brown onion medium, halved
- 4 garlic flattened cloves of
- 1 teaspoon chicken bouillon powder optional
- freshly ground pepper
- 6 eggs

Nutrition:

1. Calories: 1300 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 485 milligrams
4. Fat: 120 grams
5. Fiber: 1 grams
6. Protein: 42 grams
7. SaturatedFat: 40 grams
8. Sodium: 4400 milligrams
9. Sugar: 7 grams

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