

# Nem Nuong (Vietnamese Grilled Pork Meatballs/Patties)

Yield: 4 min  
Total Time: 45 min

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

## Ingredients:

- 1 pound pork
- 5 sliced shallots
- 4 garlic cloves minced
- 2 tablespoons tapioca starch
- 1 tablespoon rice powder Roast
- 1/2 teaspoon white pepper
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 tablespoon fish sauce
- 2 ounces pork fat or 1 Tbsp. Olive Oil
- fresh herbs
- fish sauce Dipping
- roast peanuts Crushed

## Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 75 milligrams
4. Fat: 8 grams
5. Protein: 30 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 1010 milligrams
8. Sugar: 1 grams

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