

# The Best Bún Bò Xả ?t - Vietnamese Lemongrass Beef

Yield: 4 min  
Total Time: 90 min

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

## Ingredients:

- 1 pound beef eg cheap sirloin, thinly sliced 1/8" thickness
- 3 tablespoons sugar
- 1 inch ginger minced, about 30g/2 tbsp
- 6 cloves garlic crushed
- 2 stalks lemongrass minced, about 30g/2 tbsp
- 8 Thai chilies sliced, or other red chili of choice
- 3 tablespoons fish sauce see note
- 1 tablespoon oyster sauce
- 1 tablespoon oil
- 4 vermicelli portions
- 1/4 English cucumber thinly sliced
- 1/4 cup lettuce or cabbage thinly sliced
- 4 wedges lime
- 1/4 cup cilantro roughly chopped
- 1/4 cup mint roughly chopped
- 1/4 cup fried shallots commercially available

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 75 milligrams
4. Fat: 21 grams
5. Fiber: 1 grams
6. Protein: 24 grams
7. SaturatedFat: 7 grams
8. Sodium: 1260 milligrams
9. Sugar: 11 grams

10. TransFat: 1 grams

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