

# Vietnamese Lemongrass Grilled Beef (Bo Nuong Vi)

Yield: 4 min  
Total Time: 35 min

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

## Ingredients:

- 2 pounds beef chuck slice thinly against the grain into bite-sized pieces or long strips
- 1/3 cup lemongrass minced
- 1 small onion thinly sliced
- 1/4 cup oyster sauce
- 1 tablespoon soy sauce
- 1/4 cup granulated white sugar
- 1 tablespoon orange juice
- 1/2 teaspoon sesame oil
- 1 teaspoon garlic powder
- 1/2 teaspoon red pepper flakes optional
- 1 stick butter
- 1 package rice paper large
- English cucumbers slice into long strips
- pineapples slice into long strips
- lettuce Leafy
- mint Rau Hung
- perilla Rau Ti To
- sorrel Rau Chua
- dipping sauce Vietnamese Fermented Anchovy - M?m Nêm
- vietnamese fish sauce Dipping Sauce (N??c M?m Ch?m)