

Vietnamese Noodle Bowls

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- 1 pound ground pork
- 1 tablespoon light brown sugar
- 1 tablespoon chili garlic sauce
- 2 tablespoons green onion chopped
- 3 teaspoons fish sauce
- 2 tablespoons lemongrass chopped
- 2 tablespoons minced ginger
- 2 tablespoons cilantro stems finely chopped
- 1 large egg beaten
- 3 tablespoons vegetable oil
- 1 1/2 cups lukewarm water
- 1/4 cup light brown sugar
- 1/2 cup lime juice fresh squeezed
- 1/4 cup fish sauce
- 2 Thai chilis small, sliced
- 12 ounces rice noodles medium
- 1 English cucumber large, sliced in bite sized pieces
- 2 cups romaine lettuce torn
- 1/2 cup chopped mint
- 1/2 cup chopped cilantro
- 1/4 cup chopped peanuts

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 135 milligrams
4. Fat: 35 grams
5. Fiber: 3 grams
6. Protein: 24 grams

7. SaturatedFat: 10 grams
 8. Sodium: 1910 milligrams
 9. Sugar: 21 grams
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