

Instant Pot Bun Bo Hue

Yield: 5 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bun-bo-que-instant-pot-recipe>

Ingredients:

- 1 onion peeled and halved
- 1 shallot peeled and halved
- 350 grams lemongrass about 6 stalks, cut into 3 inch pieces, lightly smashed
- 1 kilogram beef I used boneless beef finger rib meat
- 1 1/2 pounds pork shank
- 50 grams rock sugar
- fish sauce to taste
- 3 tablespoons annatto seeds whole
- 1/2 cup neutral oil I used grapeseed
- 4 dried red chili peppers
- 2 shallots large, sliced
- 1/2 head garlic minced
- 1/4 cup lemongrass finely chopped
- 2 teaspoons red pepper Korean, powder or red pepper flakes
- 2 tablespoons fish sauce
- 1 tablespoon shrimp paste
- 10 grams rock sugar or sugar
- 2 ounces vermicelli noodles thick, uncooked, per bowl
- beef
- pork
- ham Vietnamese, sliced, if desired
- red onions sliced
- fresh mint
- cilantro
- thai basil
- herb
- perilla leaves
- lime wedges
- banana blossom sliced, if desired

Nutrition:

1. Calories: 950 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 180 milligrams
4. Fat: 59 grams
5. Fiber: 3 grams
6. Protein: 53 grams
7. SaturatedFat: 16 grams
8. Sodium: 1080 milligrams
9. Sugar: 9 grams
10. TransFat: 2 grams

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