

Bun Rieu

Yield: 2 min

Total Time: 300 min

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

Ingredients:

- 16 cups water
- 2 1/2 pounds pork neck bones
- 1 can pineapple slices in juice 13oz or 20oz
- 4 Roma tomatoes quartered
- 1 onion halved
- 1 pound pork shoulder /butt
- 8 large shrimp about 1/2" - go for 16 if you like shrimp
- 2 tablespoons sugar or to taste
- 3 tablespoons fish sauce or to taste
- 1 tablespoon shrimp paste
- 1 can crab salad crab, 120g/4oz
- 3 large shrimp peeled, raw
- 1 egg
- 1 shallot minced
- 2 cloves garlic crushed
- 1 teaspoon sugar
- 1 teaspoon fish sauce
- 3 1/2 ounces bun
- 28 ounces vermicelli
- 1 lime cut into wedges
- 1 package tofu puffs optional but highly recommended
- 1 package pork fried vietnamese, loaf cha chien, optional but highly recommended
- 1 bunch Thai basil optional but highly recommended
- 1 bunch cilantro optional
- 1 bunch green onions sliced, optional
- 1 bag bean sprouts washed, optional
- 8 Thai chilies optional

Nutrition:

1. Calories: 2230 calories
2. Carbohydrate: 369 grams
3. Cholesterol: 335 milligrams
4. Fat: 31 grams
5. Fiber: 18 grams
6. Protein: 119 grams
7. SaturatedFat: 6 grams
8. Sodium: 3450 milligrams
9. Sugar: 39 grams

Thank you for visiting our website. Hope you enjoy Bun Rieu above. You can see more 16 vietnamese bun vermicelli recipe Deliciousness awaits you! to get more great cooking ideas.