

Vietnamese Grilled Pork with Noodles (Bún Thịt Nướng)

Yield: 6 min
Total Time: 140 min

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

Ingredients:

- 1 pound pork shoulder sliced into thin strips
- 3 tablespoons fresh garlic minced, marinate the pork in garlic overnight
- 3 tablespoons lemongrass minced
- 2 green onions thinly sliced
- 2 tablespoons cilantro finely chopped
- 2 tablespoons sugar
- 2 tablespoons fish sauce
- 2 tablespoons dark soy sauce
- 1/2 tablespoon dark sesame oil
- 1 teaspoon cracked black pepper
- 1 pound thin spaghetti or vermicelli noodles cooked al dente
- 2 cups bean sprouts
- 1 bunch fresh cilantro
- 2 green onions thinly sliced
- 1 whole cucumber seeded, thinly sliced
- fresh mint leaves
- pickled carrots
- roasted peanuts lightly crushed
- 2 cloves garlic minced, more to your liking
- 1 Thai bird chile thinly sliced, more to your liking
- 4 tablespoons white vinegar
- 1 tablespoon fish sauce
- 4 tablespoons granulated sugar
- 6 tablespoons water
- 1 large carrot skinned, cut into 1/4 inch thick sticks
- 1/4 cup vinegar
- 2 tablespoons sugar
- 1 pinch salt
- 4 tablespoons water

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 81 grams
3. Cholesterol: 50 milligrams
4. Fat: 9 grams
5. Fiber: 5 grams
6. Protein: 28 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1150 milligrams
9. Sugar: 21 grams

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