

# Paleo Pork Banh Mi Burgers (AIP)

Yield: 8 min  
Total Time: 50 min

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

## Ingredients:

- 2 pounds ground pork
- 1 tablespoon garlic
- 1/4 cup chopped cilantro
- 1/4 cup Thai basil chopped
- 1/4 cup scallions chopped
- 1 tablespoon fresh ginger minced
- 1 tablespoon coconut aminos
- 1 tablespoon fish sauce
- 2 teaspoons lime juice
- 1 teaspoon sea salt
- 1/4 cup warm water
- 1/4 cup coconut sugar
- 1/4 cup lime juice
- 2 tablespoons fish sauce
- 1 tablespoon coconut aminos
- 2 tablespoons scallions chopped
- 1 tablespoon minced garlic
- 1 teaspoon fresh ginger minced
- 1/4 teaspoon sea salt
- 1 cup cucumber julienned
- 1/2 cup carrots julienned
- 1/4 cup radishes julienned, about 2-3
- 1/2 cup vinegar
- 1/4 cup coconut sugar
- 1 teaspoon sea salt
- chopped cilantro
- avocado slices
- 8 chard leaves

## **Nutrition:**

1. Calories: 360 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 80 milligrams
4. Fat: 24 grams
5. Fiber: 2 grams
6. Protein: 21 grams
7. SaturatedFat: 9 grams
8. Sodium: 1360 milligrams
9. Sugar: 11 grams

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