

Vietnamese Caramelized Pork Belly Pasta

Yield: 5 min
Total Time: 85 min

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

Ingredients:

- 1/4 cup sugar
- 1 pound pork belly slices*
- 1 cup water
- 1/4 cup fish sauce
- 1 shallot sliced
- 1/2 onion sliced
- black pepper lots of
- 12 ounces spaghetti, cooked and drained
- sliced green onions

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 65 milligrams
4. Fat: 48 grams
5. Fiber: 1 grams
6. Protein: 10 grams
7. SaturatedFat: 17 grams
8. Sodium: 1150 milligrams
9. Sugar: 11 grams

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