

Paleo Cold Vietnamese Noodle Pork Salad

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 1 pound pork chunk o
- 1 spaghetti squash
- 2 cucumbers diced
- 1 cilantro bundle
- 1 tablespoon coconut aminos
- 1 teaspoon ginger
- 1 teaspoon garlic powder
- 1/2 teaspoon crushed red pepper
- 1/2 teaspoon coriander
- 1/8 teaspoon canela
- salt
- pepper
- 2 tablespoons fat I used duck fat. Smart.
- 2 tablespoons water
- 2 tablespoons lime juice
- 1 tablespoon coconut aminos
- 1 tablespoon honey
- 1 teaspoon fish sauce
- 1/2 teaspoon garlic powder

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 90 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 31 grams

7. SaturatedFat: 6 grams
 8. Sodium: 470 milligrams
 9. Sugar: 8 grams
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