

Bún Thịt Nướng (Vietnamese Grilled Pork with Noodles)

Yield: 6 min
Total Time: 15 min

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

Ingredients:

- 1 pound pork butt /shoulder cut in 1-2" pieces
- 12 ounces vermicelli noodles dried
- 1 cup bean sprouts
- 1 cucumber sliced
- 1/2 cup peanuts crushed
- 2 jalapenos sliced
- 1 cup fresh mint
- 1 cup thai basil substitute regular basil
- 1/2 cup green onions diced
- 1 1/2 cups nuoc cham
- 5 cloves garlic minced
- 2 tablespoons lemongrass paste substitute fresh lemongrass
- 1 tablespoon honey
- 1 tablespoon fish sauce
- 2 tablespoons soy sauce
- 1 shallot minced
- 1 teaspoon ground black pepper
- 1 tablespoon brown sugar coconut sugar substitute

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 95 milligrams
4. Fat: 17 grams
5. Fiber: 4 grams
6. Protein: 26 grams
7. SaturatedFat: 4.5 grams

8. Sodium: 670 milligrams
 9. Sugar: 7 grams
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