

# Vietnamese Caramelized Ground Pork

Yield: 4 min  
Total Time: 25 min

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

## Ingredients:

- 1 European cucumber long
- 2 tablespoons rice vinegar
- 1 pinch salt
- 1 teaspoon sugar
- 1 teaspoon lemon grass paste, from a tube
- 1 pound ground pork or chicken
- 2 tablespoons peanut oil
- 1 onion medium, sliced into thin slivers
- 2 cloves minced garlic
- 1 tablespoon sugar
- 2 tablespoons fish sauce
- 1 teaspoon ground black pepper or more, You want to taste the contrast of garlic, sweet and pepper.
- mint optional
- basil optional
- cilantro optional
- peanuts optional
- sriracha optional
- lime optional
- steamed rice for 4

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 80 milligrams
4. Fat: 34 grams
5. Fiber: 4 grams

6. Protein: 23 grams
  7. SaturatedFat: 11 grams
  8. Sodium: 910 milligrams
  9. Sugar: 12 grams
- 

Thank you for visiting our website. Hope you enjoy Vietnamese Caramelized Ground Pork above. You can see more 17 vietnamese lemon grass pork recipe Deliciousness awaits you! to get more great cooking ideas.