

Vietnamese Pork Lettuce Wraps

Yield: 2 min
Total Time: 130 min

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

Ingredients:

- 1 pork tenderloin silverskin and any visible fat removed and butterflied, by cutting down the middle lengthwise almost all the way thr...
- 4 cloves garlic minced
- 2 shallots finely chopped
- 1/4 cup light brown sugar packed
- 3 tablespoons fish sauce
- 2 tablespoons soy sauce
- 2 tablespoons vegetable oil plus more for brushing
- salt
- freshly ground pepper
- 1/2 cup fresh lime juice
- 2 tablespoons fish sauce
- 3 tablespoons white granulated sugar
- salt
- freshly ground pepper
- 1 tablespoon grated carrot
- 1 teaspoon chile sauce Asian, such as sambal oelek
- 1 clove garlic minced
- 1/4 cup water
- 1 head Boston lettuce leaves separated
- 1/2 English cucumber thinly sliced
- 1/2 cup red onion thinly sliced

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 130 milligrams
4. Fat: 19 grams
5. Fiber: 4 grams

6. Protein: 50 grams
 7. SaturatedFat: 3 grams
 8. Sodium: 4280 milligrams
 9. Sugar: 42 grams
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