

# Banh Canh Soup (Vietnamese Thick Noodle Soup)

Yield: 6 min  
Total Time: 135 min

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

## Ingredients:

- 2 pounds pork bones with meat on them
- 1 pound pork shoulder
- 1 onion roughly chopped
- 1 tablespoon salt
- 1 tablespoon pork bouillon
- 2 tablespoons fish sauce divided
- 1/4 teaspoon black pepper
- 14 ounces noodles banh canh, substitute udon
- 6 ounces pork sausage Vietnamese, sliced
- 6 ounces fish cake fried, sliced
- 1/2 pound shrimp
- 1 tablespoon coconut sugar
- 1 cup chopped cilantro
- 4 tablespoons fried garlic

## Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 195 milligrams
4. Fat: 20 grams
5. Fiber: 3 grams
6. Protein: 40 grams
7. SaturatedFat: 6 grams
8. Sodium: 2070 milligrams
9. Sugar: 5 grams

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