

# Vietnamese Grilled Pork Chops (Sườn Nướng)

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-pork-chop-recipe-without-lemongrass>

## Ingredients:

- 2 1/4 pounds pork chops
- 2 shallots purple, finely chopped
- 3 cloves garlic finely chopped
- 1 stalk lemongrass finely chopped
- 1 teaspoon five spice powder [affiliate link](#)
- 2 teaspoons brown sugar
- 1/2 teaspoon salt or to taste
- 1 tablespoon oyster sauce [affiliate link](#)
- 1 teaspoon fish sauce [affiliate link](#)
- 1 teaspoon light soy sauce [affiliate link](#)
- 1 teaspoon chicken bouillon powder [affiliate link](#)
- 2 teaspoons cooking oil
- 2 teaspoons pepper
- 2 teaspoons light soy sauce
- 2 teaspoons oyster sauce
- 2 teaspoons pepper
- 2 teaspoons honey

## Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 120 milligrams
4. Fat: 12 grams
5. Fiber: 1 grams
6. Protein: 55 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1510 milligrams

9. Sugar: 5 grams

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