

Vietnamese Coconut Braised Pork

Yield: 10 min
Total Time: 50 min

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

Ingredients:

- 2 pounds pork belly cut into 1" cubes
- 1/2 teaspoon 5-spice powder
- 2 shallots minced
- 4 garlic cloves minced
- 1 teaspoon palm sugar
- 3 tablespoons soy sauce
- 3 tablespoons fish sauce
- 11 3/4 ounces coconut water 1 can
- 4 hard boiled eggs
- cilantro for garnish, optional
- 1 cup rice steamed

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 150 milligrams
4. Fat: 50 grams
5. Fiber: 1 grams
6. Protein: 13 grams
7. SaturatedFat: 18 grams
8. Sodium: 780 milligrams
9. Sugar: 2 grams

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