

Spicy Pork Lettuce Cups

Yield: 4 min
Total Time: 20 min

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

Ingredients:

- 1 tablespoon cooking oil we prefer grape seed, peanut, or canola oil
- 3/4 cup shallots coarsely diced, or Sweet Onions
- 2 tablespoons crushed garlic about 6 cloves
- 1 1/2 pounds ground pork
- 2 tablespoons fish sauce
- 1/4 cup tomato paste
- 2 tablespoons sugar
- 2 teaspoons chili sauce more or less to spiciness preference, we use our house made chili sauce
- 1/2 cup water
- 4 green onions sliced in 1/2" pieces
- 1/2 pound noodles cooked, your preference - rice noodles, egg noodles, soba noodles
- 1 head lettuce Butterleaf, washed and separated
- 6 stems thai basil

Nutrition:

1. Calories: 900 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 195 milligrams
4. Fat: 47 grams
5. Fiber: 5 grams
6. Protein: 46 grams
7. SaturatedFat: 16 grams
8. Sodium: 1150 milligrams
9. Sugar: 13 grams

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