

Suon Nuong (Vietnamese Pork Chops)

Yield: 5 min
Total Time: 65 min

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

Ingredients:

- 1/2 cup sugar
- 1/3 cup sliced shallots thinly
- 1/4 cup lemongrass thinly sliced
- 2 tablespoons peanut oil
- 2 tablespoons soy sauce
- 1 1/2 tablespoons fish sauce available at Red Boat
- 1 tablespoon ground black pepper
- 8 cloves garlic finely chopped
- 1 pound pork 1/4"-thick, blade chops, pounded thin
- cooked white rice
- nuoc cham

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 60 milligrams
4. Fat: 12 grams
5. Protein: 21 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 820 milligrams
8. Sugar: 20 grams

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