

Vietnamese Pork Salad

Yield: 6 min
Total Time: 70 min

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

Ingredients:

- 1 teaspoon golden caster sugar
- 2 limes
- 1 fresh red chilli deseeded and finely chopped
- 1 stem roots vegetables
- 1 handful coriander
- 1 tablespoon sesame oil each, Thai fish sauce and light soy sauce
- 5 9/16 tablespoons sesame seeds dry roasted until golden
- 1 1/8 pounds pork tenderloins trimmed of fat
- vegetable oil for brushing
- 1/4 cabbage white, shredded
- 1 cucumber cut into matchsticks
- 5 celery stalks cut into matchsticks
- 3 spring onions finely sliced
- 1 red chilli seeded and finely chopped
- 2 lemongrass trimmed stems of, finely sliced
- 1 lime
- 1 handful mint leaves each of coriander and, chopped

Nutrition:

1. Calories: 270 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 55 milligrams
4. Fat: 13 grams
5. Fiber: 5 grams
6. Protein: 22 grams
7. SaturatedFat: 2 grams
8. Sodium: 70 milligrams
9. Sugar: 4 grams

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