

# Vietnamese Pork and Vermicelli Bowl

Yield: 4 min  
Total Time: 45 min

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

## Ingredients:

- 5 cloves garlic minced
- 1 shallot minced
- 2 scallions sliced
- 4 inches lemongrass piece of, finely minced
- 3 tablespoons cilantro chopped
- 1 tablespoon brown sugar
- 1 tablespoon honey
- 2 tablespoons fish sauce
- 3 tablespoons soy sauce
- 1 pound pork tenderloin 3/4 to ,sliced thinly
- 1 carrot peeled and cut into matchsticks
- 1 cucumber small, cut into matchsticks
- 4 tablespoons rice vinegar no sugar or salt added
- 2 tablespoons sugar
- 1 pinch salt
- 2 limes juice of
- 1/4 cup fish sauce
- 1/4 cup sugar
- 3 tablespoons warm water
- 1/2 teaspoon chili paste
- 1/4 cup vegetable oil
- 1/2 cup scallions sliced, 3-4 scallions
- 8 ounces vermicelli cooked according to package directions
- 1 head Boston lettuce leaves separated
- 1 bunch cilantro
- bean sprouts Fresh, I bought them and forgot to get them out!
- roasted peanuts Crushed

## Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 88 grams
3. Cholesterol: 75 milligrams
4. Fat: 19 grams
5. Fiber: 6 grams
6. Protein: 36 grams
7. SaturatedFat: 2 grams
8. Sodium: 2920 milligrams
9. Sugar: 32 grams

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