

Vietnamese lemongrass pork (Thit Heo Nuong Xa)

Yield: 2 min
Total Time: 17 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-thit-heo-nuong-recipe>

Ingredients:

- 1 pound boneless pork shoulder 450g, or use other boneless cut
- 2 tablespoons lemongrass minced, I used pre-prepared
- 2 tablespoons shallot or onion finely diced, 1 small shallot
- 2 tablespoons brown sugar
- 1 tablespoon garlic minced,, 2-3 cloves
- 2 tablespoons fish sauce
- 1 tablespoon soy sauce
- 1 tablespoon vegetable oil
- 1/4 teaspoon black pepper

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 110 milligrams
4. Fat: 11 grams
5. Protein: 43 grams
6. SaturatedFat: 2 grams
7. Sodium: 1570 milligrams
8. Sugar: 8 grams

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