

Braised Pork and Eggs (Thit Kho Tau)

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- 8 eggs
- 2 pounds pork belly or pork shoulder, sliced into 1 inch pieces
- 2 cloves garlic minced
- 2 shallots diced
- 3 tablespoons fish sauce
- 3 tablespoons soy sauce
- 2 whole star anise
- 1/2 teaspoon ground black pepper
- 1/3 cup granulated sugar
- 2 cups light coconut milk or coconut juice
- green onions thinly sliced for garnishing

Nutrition:

1. Calories: 1720 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 585 milligrams
4. Fat: 159 grams
5. Fiber: 3 grams
6. Protein: 39 grams
7. SaturatedFat: 71 grams
8. Sodium: 1960 milligrams
9. Sugar: 22 grams

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