Sautéed pork with lemongrass (Heo Xào Sa), bowl of garnished vermicelli (Bùn) |

Recipe for 4 portions

Description

A little trip to Vietnam, sautéed pork with lemongrass.

Note

You can also replace the pork with chicken strips. Find recipes for marinated vegetables, diluted fish sauce and green onion sauce on our website.

Ingredients

Pork

- 500 Gr Filet mignon of pork
- 2 Clove(s) Garlic
- 1 Tbsp Fish sauce Nuoc-mâm
- 1 Stick(s) Lemongrass
- 150 Gr Yellow oignon

- Salt and pepper
- Vegetable oil

Side

- 4 Leaf(ves) Frisée salad
- 4 Sprig(s) Thai basil
- 6 Sprig(s) Fresh cilantro
- 6 Sprig(s) Vietnam coriander
- 2 Sprig(s) Mint
- 4 Leaf(ves) Shiso
- 150 Gr Rice vermicelli
- 125 Gr Cucumber
- 100 Gr Sprouted soybeans
- 200 Gr Vietnamese pickled vegetables
- 1 Tbsp Fish sauce
- 1 Tbsp Green onion sauce
- 50 Gr Peanuts
- 4 Tbsp Fried oignons

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **60 mins**
- Resting time **10 mins**

Prep

Chop the garlic. Peel and cut it into petals. Finely chop the inner leaves of the lemongrass stick. Wash the lettuce leaves, keep them whole. Strip the herbs and mix them. Cut the cucumber into julienne. Cut the pork tenderloin into thin strips. Crush the peanuts.

Pork

Mix the pork with the garlic, lemongrass and fish sauce. Leave to marinate for 10 minutes.
In a wok over high heat with a drizzle of oil, sauté the pork and onion petals for 3 minutes, stirring

constantly, until browned. Book.

Side

Cook the rice vermicelli as indicated on the package. Lay the lettuce leaves flat on your cutting board. Place the leaves in the center and roll it up tightly. Finely cut the roll of lettuce and set aside (chiffonnade).

On the plate

In a large bowl, place the vermicelli in the bottom and spread the ingredients side by side on top: chiffonade, cucumber, bean sprouts, pickled vegetables and the pork stir-fry. Drizzle with diluted fish sauce and green onion sauce. Garnish with crushed peanuts and fried onions. Serve immediately with ramekins of diluted fish sauce.

Bon appétit!