

Vietnamese Lemongrass Pork Stir-Fry

Servings: 2

Prep time: 8 minutes

Cook time: 10 minutes

Total time: 18 minutes

Ingredients

½ lb ground pork or thin-sliced pork

1 stalk lemongrass (white part minced)

1 tbsp soy sauce

1 tsp sugar

1 tbsp oil

Optional: squeeze of lime

Instructions

1. Prep lemongrass

Remove outer tough layers.

Mince the white core as finely as possible.

This releases the aroma.

2. Cook pork

Heat oil in a skillet. Add pork and break apart.

Cook 3–4 minutes until no longer pink.

3. Add lemongrass

Add minced lemongrass → stir 1 minute until fragrant.

4. Season

Add soy sauce and sugar.

Cook for 3 more minutes.

5. Finish

Add lime juice for brightness.

6. Serve

Serve over rice or vermicelli noodles.

Notes / Tips

Great toppings: cucumber, lettuce, herbs (mint, cilantro)

Add heat: chili paste or red pepper flakes

Swap pork: chicken, turkey, tofu