

# 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