

Vietnamese Caramelized Ground Pork Rice Bowls

Ingredients

1 lb Ground Pork
1 T Vegetable Oil
1/2 Onion (diced)
2 clv Garlic (minced)
3 T Dark Brown Sugar
1/8 t Ground Black Pepper
2 T Fish Sauce
2 t Mushroom Bouillon
1 Green Onion (sliced)

Instructions

1. Using a large skillet, heat up vegetable oil on medium high. Add diced onion and cook for 2 minutes. Then add garlic and cook for 1 minute.
2. Add ground pork. Cook the pork while breaking it up with a wooden spoon until all liquids are gone, about 3 minutes.
3. Add sugar, pepper, fish sauce and bouillon powder. Continue to stir and cook until pork is caramelized, about 3 more minutes.
4. Garnish with sliced green onions and serve with steamed rice and vegetables of your choice for a complete meal.