

# Grilled Pork Vermicelli Bowl

14 ingredients · 1 hour 20 minutes · 4 servings



## Directions

1. Place the sliced pork inside of a large baking dish or large zipper-lock bag. In a small bowl, combine half of the coconut sugar, 1/3 of the fish sauce, tamari, oil, and garlic, and whisk well. Pour over the pork and toss well to mix everything. Let it marinate for one hour.
2. Cook the rice vermicelli noodles according to the directions on the package. Rinse under cold water and drain. Set aside.
3. Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper. Place the pork on the baking sheet and cook for 15 minutes, or until just about cooked through. Turn the oven to broil and place the pork back in the oven to broil about four to five minutes, flipping halfway through, until charred and cooked through.
4. Meanwhile, combine the remaining coconut sugar, fish sauce, water, rice vinegar, and lime juice in a medium-sized bowl and whisk to combine until the sugar is dissolved.
5. Divide the noodles into bowls along with the cucumber, carrot, cilantro, and green onion. Top with the sliced pork. Serve with the dipping sauce and spoon it over top of each bowl. Enjoy!

## Notes

### Leftovers

Refrigerate in an airtight container for up to three days.

### More Flavor

Add chili flakes or Thai chilis to the pork and/or dipping sauce.

### Additional Toppings

Top with crushed peanuts and/or fresh mint.

## Ingredients

- 1 1/3 lbs Pork Shoulder, Boneless (thinly sliced)
- 1/4 cup Coconut Sugar (divided)
- 3 tbsps Fish Sauce (divided)
- 1 tbsp Tamari
- 2 tbsps Avocado Oil
- 1 Garlic (clove, chopped)
- 7 ozs Rice Vermicelli Noodles
- 1/2 cup Water
- 3 tbsps Rice Vinegar
- 2 tbsps Lime Juice
- 1 Cucumber (sliced)
- 2 Carrot (shredded)
- 1/2 cup Cilantro (roughly torn)
- 2 stalks Green Onion (sliced)