

# Quick & Easy Vietnamese Caramelized Ground Pork Rice Bowls

Serves 4-6

## INGREDIENTS

### Ground Pork

- 1 lb ground pork (may substitute with other ground meat such as chicken)
- 1 tablespoon oil (coconut oil recommended)
- 1/2 yellow/white onion (dice; about 1/2 cup)
- 2 garlic cloves (mince)
- 3 tablespoons dark brown sugar
- 1/8 teaspoon ground black pepper
- 2 tablespoons fish sauce
- 1 teaspoons chicken or mushroom bouillon powder
- 1 green onion (optional; slice thin)

### Other Ingredients

- Steamed rice
- Sliced vegetables (tomatoes, cucumbers, lettuce, kim chi, and/or other pickled vegetables)

## INSTRUCTIONS

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