

Vietnamese bun cha noodles with pork meatballs

Total time **45 mins** 25 mins preparation time 20 mins cooking time

INGREDIENTS

10 portion(s)

For the meat:

- 1.2 kg** minced pork
 - 40 g** garlic (8 cloves), finely chopped
 - 20 g** ginger, grated
 - 120 ml** [Kikkoman Teriyaki Marinade](#)
 - 100 ml** vegetable oil, for frying
- ### Noodles and vegetables:
- 1 kg** rice noodles, cooked and cooled
 - 200 g** carrot, very finely sliced
 - 200 g** cucumber, thinly sliced
 - 200 g** daikon, cut into thin strips
 - 150 g** fresh herbs (mint, coriander, Thai basil), washed and picked

For the bun cha dressing:

- 50 g** palm sugar or cane sugar
- 100 ml** [Kikkoman Naturally Brewed Soy Sauce](#)
- 150 ml** lime juice
- 150 ml** water
- 30 ml** rice vinegar
- 50 ml** fish sauce
- 15 g** garlic, finely chopped
- 40 g** red chilli, finely chopped

Garnish:

- 10** sprigs coriander, picked
- 10** sprigs mint, picked
- 30 g** chilli, chopped (optional)
- 10** lime wedges

PREPARATION

Step 1

In a bowl, mix the minced pork with the garlic, ginger and Kikkoman Teriyaki Marinade.

Step 2

Shape into small, flat meatballs (approx. 25 g each) and fry in a pan on each side for about 5–7 minutes until golden brown and cooked through.

Step 3

To make the sauce, finely grind the sugar in a mortar, then transfer to a bowl and add the Kikkoman Soy Sauce, lime juice, water, rice vinegar, fish sauce, garlic and chilli. Stir until well combined.

Step 4

In a bowl, place a portion of rice noodles. Add the carrot, cucumber and daikon. Top with the meatballs and drizzle with the sauce. Garnish with the herbs, lime wedges and optional chilli.