

Vietnamese Lemongrass Pork Stir-Fry

Servings: 2 | **Prep Time:** 8 minutes | **Cook Time:** 10 minutes | **Total Time:** 18 minutes

This Vietnamese lemongrass pork stir-fry is a quick, aromatic dish built on one of Southeast Asia's most loved flavors: fresh lemongrass. In under 20 minutes, ground or thin-sliced pork is cooked until savory and lightly caramelized, then infused with minced lemongrass, soy sauce, and a touch of sugar for balance. Simple, bold, and incredibly versatile — perfect for busy nights when you want something fresh and deeply satisfying.

Why You'll Love This Recipe

- Ready in under 20 minutes
- Bold lemongrass aroma with savory-sweet balance
- One-pan cooking with minimal cleanup
- Great for meal prep or quick lunches
- Easy to customize with different proteins or heat levels

Ingredients

- ½ lb ground pork or thin-sliced pork
- 1 stalk lemongrass (white part only), minced
- 1 tbsp soy sauce
- 1 tsp sugar
- 1 tbsp oil
- Optional: squeeze of fresh lime

Ingredient Notes & Substitutions

- **Lemongrass:** Use only the tender white portion. Mince very finely to release aroma and avoid tough bites.
- **Pork:** Ground pork cooks fastest; thin-sliced pork shoulder or loin also works well.
- **Soy sauce:** Provides salt and umami. Low-sodium soy sauce can be used if preferred.
- **Sugar:** Balances savory flavors and helps create light caramelization.
- **Lime:** Optional but recommended for brightness at the end.

Instructions

Step 1: Prepare the lemongrass

Peel away tough outer layers. Use only the pale white core and mince very finely to release citrusy aroma.

Step 2: Cook the pork

Heat oil in a skillet over medium-high heat. Add pork and break apart with a spatula. Cook 3–4 minutes until lightly browned.

Step 3: Add the lemongrass

Add minced lemongrass and stir continuously for 1 minute until fragrant and softened.

Step 4: Season and caramelize

Add soy sauce and sugar. Stir well and cook 3 minutes, allowing pork to absorb flavors and lightly caramelize.

Step 5: Finish with lime

Remove from heat and add a squeeze of fresh lime juice, if using.

Step 6: Serve

Serve hot over steamed rice or vermicelli noodles.

Serving Ideas

- Steamed jasmine rice
- Rice noodles or vermicelli
- Fresh cucumber slices or lettuce cups
- Vietnamese-style pickled vegetables

Tips for Best Flavor

- Mince lemongrass very finely to avoid woody texture.
- Do not skip the sugar — it's key to authentic balance.
- Cook over medium-high heat to build caramelization without burning.

Variations to Try

- Add heat: chili paste, sambal, or red pepper flakes
- Swap protein: chicken, turkey, shrimp, or firm tofu
- Herb finish: fresh mint, cilantro, or Thai basil
- Low-carb option: serve in lettuce cups instead of rice

Storage & Reheating

Refrigerator: Store in an airtight container for up to 3 days.

Reheat: Warm in a skillet or microwave until heated through.