

16 Vietnamese Favorite Dishes For Foreigners: Best And Simplest Recipes

Vietnamese cuisine is known for its fresh ingredients, vibrant flavors, and unique combination of herbs and spices. The popularity of Vietnamese food has exploded in recent years, with many people falling in love with the bold and exotic flavors it offers. If you're new to Vietnamese cuisine, fret not! We have compiled a list of 16 Vietnamese favorite dishes that are not only delicious but also simple to prepare.

1. Phở

Phở is undoubtedly the most iconic Vietnamese dish. It is a fragrant and flavorful noodle soup, typically made with beef or chicken, rice noodles, and a variety of aromatic herbs. The key to a perfect bowl of phở lies in the rich broth, which is simmered for hours to extract maximum flavor. Top it off with bean sprouts, fresh herbs, chili, and a squeeze of lime to elevate the taste.

2. Bánh Mì

Another Vietnamese classic, bánh mì is a mouthwatering sandwich that will awaken your taste buds. It consists of a crispy baguette filled with various ingredients, such as grilled meat, pickled vegetables, pâté, and a drizzle of chili sauce. The combination of flavors and textures is simply irresistible.

16 Vietnamese Favorite Dishes For Foreigners

Best And Simplest Recipes by Lea Rawls(Kindle Edition)

★★★★☆ 4 out of 5

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3. Gỏi Cuốn

Gỏi cuốn, also known as Vietnamese spring rolls or summer rolls, are refreshing and light. These translucent rice paper rolls are filled with a variety of fresh ingredients, including shrimp, pork, herbs, and vegetables. Dip them in a savory peanut sauce for an explosion of flavors.

4. Bánh Xèo

Bánh xèo is a savory Vietnamese pancake, made with a rice flour batter and stuffed with shrimp, pork, bean sprouts, and onions. When cooked until crispy, it is folded in half and served with fresh herbs and a fish sauce-based dipping sauce. The crunchiness of the pancake and the freshness of the herbs create a delightful combination.

5. Cá Kho Tộ

Cá kho tộ is a delicious Vietnamese caramelized fish dish that is full of depth and richness. The fish is slowly braised in a clay pot with a flavorful caramel sauce, fish sauce, garlic, and black pepper. The result is tender and flavorful fish with a slightly sweet and savory sauce.

6. Bún Chả

Bún chả is a popular Vietnamese street food dish originating from Hanoi. It consists of grilled fatty pork, served alongside rice noodles and a plate of fresh herbs, bean sprouts, and pickled vegetables. The dish is traditionally enjoyed by dipping the meat into a tangy and slightly sweet sauce.

7. Bún Bò Huế

If you're a fan of spicy food, bún bò Huế is the dish for you. Originating from the city of Huế in central Vietnam, this spicy beef noodle soup is known for its robust flavor and vibrant color. It is made with beef, pork, lemongrass, shrimp paste, chili, and thick rice noodles, resulting in a fiery and aromatic bowl of soup.

8. Bánh Cuốn

Bánh cuốn are delicate and steamed rice rolls filled with seasoned ground pork and minced mushrooms. These light and savory rolls are often served with fried shallots, fresh herbs, and a sweet dipping sauce. The texture and taste of bánh cuốn make it a popular breakfast or snack choice in Vietnam.

9. Gà Nướng

Gà nướng, or grilled chicken, is a staple in Vietnamese cuisine. The chicken is marinated with a mixture of fish sauce, garlic, lemongrass, and other spices, then grilled to perfection. The result is a succulent and flavorful dish that pairs well with steamed rice and a side of pickled vegetables.

10. Cơm Tấm

Cơm tấm is a Vietnamese broken rice dish that is both hearty and satisfying. It typically includes grilled pork chop, shredded pork skin, steamed egg meatloaf,

pickled vegetables, and a fried egg, accompanied by a savory fish sauce dressing. This dish is a favorite among locals and foreigners alike.

11. Chả Giò

Chả giò, also known as Vietnamese crispy spring rolls, are deep-fried rolls filled with minced meat, mushrooms, and vegetables. The combination of the crispy exterior and the flavorful filling makes them irresistible. They are often served with lettuce leaves, fresh herbs, and a dipping sauce.

12. Bánh Bao

Bánh bao are Vietnamese steamed buns filled with a variety of ingredients, such as ground pork, mushrooms, and hard-boiled eggs. These fluffy and flavorful buns are perfect for a quick snack or a light meal on the go.

13. Gỏi Gà

Gỏi gà, or Vietnamese chicken salad, is a refreshing and healthy dish that is bursting with flavors. It typically includes shredded chicken, cabbage, carrots, and herbs, dressed with a tangy and spicy dressing made from fish sauce, lime juice, sugar, and chili.

14. Cánh Gà Chiên Nước Mắm

Cánh gà chiên nước mắm are crispy chicken wings glazed with a savory fish sauce-based marinade. These sticky and flavorful wings are often served as an appetizer or as a side dish in Vietnamese restaurants.

15. Bún Riêu Cua

Bún riêu cua is a flavorful and tangy crab noodle soup that is popular in the northern region of Vietnam. It is made with a tomato-based broth, crab meatballs,

tofu, and various herbs and vegetables. The soup is served with rice vermicelli noodles, making it a hearty and satisfying meal.

16. Bánh Da Lợn

Bánh da lợn, also known as Vietnamese pandan waffle cake, is a visually stunning dessert that is as delicious as it looks. It consists of layers of pandan-flavored jelly and mung bean paste, topped with a coconut milk layer. The combination of textures and flavors makes it a favorite among locals and foreigners.

Now that you know some of the best and simplest Vietnamese dishes favored by foreigners, it's time to roll up your sleeves, hit the kitchen, and embark on a culinary adventure. Vietnamese cuisine is rich and diverse, offering a multitude of flavors that will surely leave you wanting more.



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Cooking your favorite Vietnamese dishes will be far easier than ever. In this cookbook, you will find the special recipes and cooking procedures attached with vivid images for various types of Vietnamese noodles, rolls and other well-known specialties.

In this handbook, you will find:

- Beef noodles with soup (Phở bò)
- Chicken noodles with soup (Phở gà)
- Hanoi grilled pork pie noodle without soup (Bún chả Hà Nội)
- 4.Southern beef noodles without soup (Bún bò Nam Bộ)
- Hoi An noodles served with soup (Cao lầu Hội An, Quảng Nam – Đà Nẵng)
- Hue noodles served with soup (Bún bò Huế)
- Quang noodles served with soup (Mì Quảng)
- Crab noodles served with soup (Bánh canh cua)
- Fried pork or seafood spring rolls (Nem rán/ Chả giò)
- Much more...

So if you are looking for a cookbook with the best and simplest cookbook for your favorite Vietnamese dishes, this book is just for you! Wait no more and get your

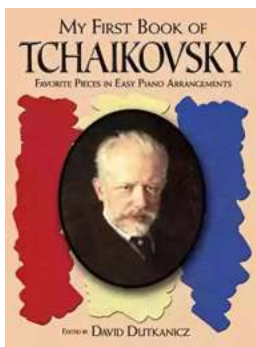
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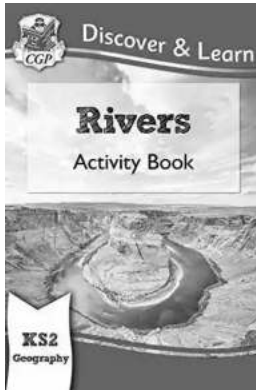
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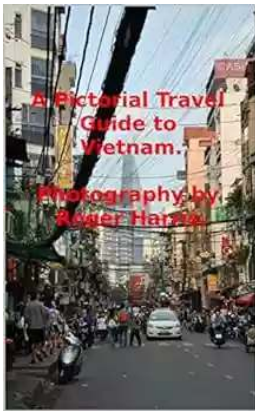
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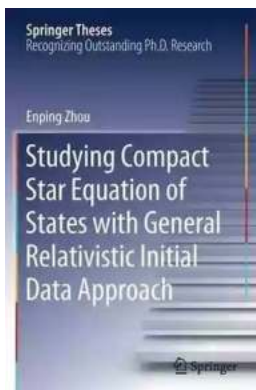
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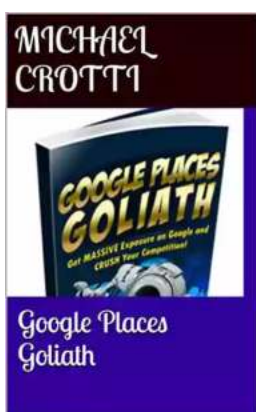
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