# Noodle Soup with Pork and Pickled Greens

## Ingredients

- 1/2 c Pork (thinly sliced)
- 1/4 t Salt
- 1 t Cornstarch
- 1 1/2 t Sesame Oil
- 1/2 t Rice Wine
- 1/8 t White Pepper
- 4 c Chicken Broth
- 1 T Vegetable Oil
- 5 Dried Chilies (deseeded, chopped)
- 1/4 t Sugar
- 8 oz Chinese Noodles
- 2 Green Onions (chopped)
- 1 Pickled Mustard Greens (bag, chopped)

## Instructions

1.In a small bowl, combine the pork, salt, cornstarch, 1/2 teaspoon sesame oil, rice wine, and white pepper. Set aside to marinate while preparing other ingredients.
2.Heat vegetable oil in a pot over high heat and brown the pork. Add the chilies and the pickled vegetables. Stir-fry for a couple minutes, making sure the heat is still high. Add the sugar, give everything a final stir.
3.Add the broth, 1 teaspoon sesame oil and green onions to the pot and wait for it to boil. Boil for 5 minutes and then turn off heat.
4.Meanwhile, bring a pot to a boil and cook noodles for 4 minutes. Drain noodles and rinse with cold water then add noodles into soup bowls.
5.Ladle in the hot broth on top of noodles. Top

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each bowl with a few drops of sesame oil and chopped scallion.