

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 Pickled Mustard Green (bag,
chopped)
1/4 t Sugar
8 oz Chinese Noodles
2 Green Onions (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.