

Asian Wedding Soup

Ingredients

- 1 lb Ground Pork
- 2 T Cilantro (chopped)
- 1 T Soy Sauce
- 1 Egg
- 1/2 c Panko
- 1 t Sugar
- 1/4 t Salt (plus a pinch)
- 6 clv Garlic (minced)
- 8 Green Onions (sliced)
- 3 T Vegetable Oil
- 1 T Ginger (minced)
- 10 c Chicken Broth
- 6 oz Ramen Noodles (instant)
- 1/2 Napa Cabbage (small, sliced)

Instructions

1. In a medium bowl, mix the pork, cilantro, soy sauce, egg, panko, sugar, 1/4 teaspoon salt, 3 garlic cloves and 2 green onions together. Scoop the meatball mixture into 12 golf-sized balls and roll.
2. Using an Instant Pot, press the saute function on normal and allow to heat up for 2 minutes. Add 1 tablespoon of oil and add 6 meatballs. Cook for 4 minutes, then flip and cook until golden brown on each side, another 4 minutes. Remove to a plate and then add the other 6 meatballs and sear for the same amount of time then transfer to the plate.
3. Add 2 tablespoons of oil to the empty pot and add the green onion whites from 6 green onions and a pinch of salt and cook for a couple of minutes

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until softened, then add the ginger and 3 garlic cloves and cook until fragrant, another minute.

4. Add the chicken broth and meatballs. Place the lid on the Instant Pot set to slow-cook and cook 2 hours on high.

5. When the time is up open the slow cooker and set to saute on normal. Once the soup is boiling, add the ramen and cabbage and cook for another 2 to 3 minutes until the noodles and cabbage are soft.

Taste and season with additional salt, as needed.

Add the green onion greens and serve immediately.