Almondigas

Ingredients

1 lb Ground Pork
3 Green Onions (sliced)
1 Egg (beaten)
3 T Flour
1/2 t Salt
1/4 t Ground Black Pepper
1 T Olive Oil
4 clv Garlic (minced)
1/2 c Onion (chopped)
8 c Chicken Broth
2 T Fish Sauce
6 oz Rice Noodles (thin, mai fun)
1/4 c Cilantro (chopped)

Instructions

1.In a large bowl, mix together the ground pork, all but 1 tablespoon of the green onions, egg, flour, salt, and pepper. Once the ingredients are well combined, form 1-inch meatballs and place onto a plate.
2.Heat the olive oil in a Dutch oven over medium-high heat. Add the garlic and onions and sautÃ© just until they are soft and fragrant, about 1 to 2 minutes.
3.Pour in the broth and fish sauce, then bring to a boil. Once the liquid is boiling, gently add the meatballs one at a time and cook in the boiling liquid for about 10 minutes, just until the meatballs are cooked through.
4.Add the noodles and cook for about 3 minutes, stirring regularly, just until the noodles are

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cooked. Turn off the heat and serve the soup. Garnish with the remaining green onions and cilantro.