

Spicy Pork & Mustard Green Soup



Ingredients

- ½ pound ground pork
- 2 cloves garlic finely chopped
- 2 teaspoons finely grated peeled ginger
- 1 teaspoon Sichuan peppercorns, crushed
- ¾ teaspoon crushed red pepper flakes
- ½ teaspoon cumin seeds, coarsely chopped
- 1 tablespoon vegetable oil
- Kosher salt and freshly ground black pepper
- 4 cups low-sodium chicken broth
- 1 bunch mustard greens, torn (about 4 cups)
- 4 scallions, thinly sliced
- 2 tablespoons reduced-sodium soy sauce
- 1 teaspoon fish sauce (such as nam pla or nuoc nam)
- 8 oz. wide rice noodles

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 4
- [Source](#)

☆☆☆☆☆ from 0 votes

○ ○ ○ ○ ○

Directions

1. Beet greens, kale, or turnip greens
2. Mix pork, garlic, ginger, Sichuan peppercorns, red pepper flakes, and cumin in a medium bowl. Heat oil in a large pot over medium heat. Add pork mixture; season with salt and pepper and cook, stirring and breaking up with a spoon, until browned and cooked through, 8-10 minutes.
3. Add broth and bring to a boil; reduce heat and simmer until flavors meld, 8-10 minutes. Add mustard greens, scallions, soy sauce, and fish sauce and cook, stirring occasionally, until greens are tender, 5-8 minutes; season with salt and black pepper.
4. Meanwhile, cook noodles according to package directions; drain.
5. Divide noodles among bowls and ladle soup over.

[pork](#), [ground pork](#), [ginger](#), [sichuan pepper](#), [stock](#), [mustard greens](#), [scallions](#), [soy sauce](#), [fish sauce](#), [noodles](#), [rice noodles](#)

From:
<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:
https://wiki.blessyourhe.art/doku.php?id=recipes:soups:spicy_pork_mustard_green_soup

Last update: **2024/01/07 13:33**

