

# PORK, PEPPER AND RICE NOODLE SOUP

Preparation: 10 minutes | Cooking: 20 minutes | Servings: 6

## INGREDIENTS

3 scallions, thinly sliced and separated  
2 garlic cloves  
2 medium carrots  
1 red bell pepper  
1-inch piece fresh ginger  
1 pound ground pork  
8 cups low-sodium chicken broth  
3 cups Napa cabbage  
6 ounces flat rice noodles  
4 ounces shiitake mushrooms, stem removed  
2 tablespoons olive oil

2 tablespoons rice vinegar  
2 tablespoons low-sodium soy sauce  
Salt  
Pepper



## INSTRUCTIONS

Heat olive oil in large pot over medium-high heat until shimmering. Add mushrooms, carrots, bell pepper, one teaspoon of salt and a few pepper grounds. Cook four to five minutes or until vegetables soften, stirring occasionally. Add garlic, ginger and scallions. Cook two to three minutes, stirring occasionally. Add pork, one teaspoon salt, and a few grinds of pepper; stir while breaking up pork for five to six minutes or until pork is no longer pink. Pour in chicken broth and bring to boil before adding noodles and cabbage. Cook until noodles and cabbage are tender, about six minutes. Stir in soy sauce and vinegar and season with salt and pepper. Serve.