

This soup, based mostly on pantry staples, can be made with a variety of proteins, noodles and greens depending on what you have on hand. Snow pea leaves are exceptional here, which can be found in many Asian grocers year-round, but spinach, Swiss chard or other dark leafy green would work well. Don't skip the raw onion, the soup's finished complexity depends on it.

INGREDIENTS:

- 3 tablespoons neutral oil, grapeseed, vegetable or canola
- 8 garlic cloves, thinly sliced
- 1 pound ground pork
- 1½ teaspoons red-pepper flakes, plus more to taste
- Kosher salt and black pepper
- 4 cups chicken broth
- 3 tablespoons soy sauce or tamari, plus more to taste
- 1 large bunch pea leaves or spinach, thick stems removed, leaves coarsely chopped
- 1 tablespoon finely grated fresh ginger (from about a 1½-inch piece)
- 6 ounces rice noodles (thick- or thin-cut), cooked and drained
- ½ medium red, yellow or white onion or 3 scallions, thinly sliced
- 1 cup cilantro, leaves and tender stems, coarsely chopped



INSTRUCTIONS:

1. Heat vegetable oil in a large, heavy-bottomed pot over medium.

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Recipe source <https://cooking.nytimes.com/recipes/1020927-pork-noodle-soup-with-ginger-and-toasted-garlic>

2. Add garlic and cook, stirring occasionally, until the slices become nicely toasted and golden brown, 2 or 3 minutes. Using a slotted spoon, remove garlic and set aside.
3. Add pork and red-pepper flakes to the pot, and season with salt and pepper. Cook, using a wooden spoon or spatula to break up large pieces, until the pork is well browned and in small bite-size pieces, 5 to 8 minutes.
4. Add chicken broth, soy sauce and 4 cups water. Bring to a simmer and cook for about 5 to 8 minutes or so, until the pork is very tender and the broth tastes impossibly good. (Give it a taste and season with salt, pepper, red-pepper flakes and soy sauce, if you want.) Add pea leaves, half of the onion slices, and all of the ginger. Stir to wilt the leaves.
5. To serve, ladle soup over noodles and top with remaining onion, cilantro and toasted garlic.

NUTRITION

Per serving (6 servings)

435 calories; 25 grams fat; 7 grams saturated fat; 0 grams trans fat; 9 grams monounsaturated fat; 7 grams polyunsaturated fat; 31 grams carbohydrates; 1 gram dietary fiber; 3 grams sugars; 20 grams protein; 766 milligrams sodium

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.