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# Pork Meatball & Tofu Soup

## Description

***Chef's note:*** You can substitute ground chicken, ground beef or raw fish cake to replace the pork if you wish. A great addition to this recipe is some dried rice noodle as it will absorb the flavorful broth.

Total time: 25 min   Yield: 4 servings

## Ingredients

1/2 lb ground pork  
1 Tbsp garlic (chopped)  
1 Tbsp cilantro (minced, including stems and roots)  
2 Tbsp green onions (chopped)  
1 Tbsp fish sauce  
1 tsp ground black pepper  
6 cup chicken stock  
2 pieces napa cabbage leaves (cut into 1" squares)  
1 block soft tofu (cut into 1" squares)

Prep Time: 10 min   Cooking Time: 15 min   Total Time: 25 min

## Instructions

Place the ground pork, garlic, cilantro, green onions, fish sauce and black pepper into a bowl and mix well until a sticky mixture is formed. Divide the mixture into 12 portions and roll each portion into a small ball.

Place the chicken stock in a medium sized pot, bring to a quick boil. Once boiling, add in the pork meatballs, napa cabbage and tofu. Simmer for 5 minutes or until the meatballs start to float. Taste the broth, if it needs seasoning, you can add salt to taste.

## Recipe brought to you by:

Chef Grant Sato