
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