

Mung Bean Noodle Soup with Fried Tofu Recipe

Ingredients: Serves 4

10 fried tofu puffs
1 pile pressed bean curd sheets
200g ground pork
1 tablespoon chopped scallion
4 bundles mung bean noodles
6 cups chicken stock
a suitable amount of preserved mustard head shreds
egg sheet shreds
bian-jian bamboo shoot shreds
chopped scallions

To mix with pork:

½ tablespoon chopped scallions
2 teaspoons soy sauce
salt to taste
½ teaspoon sesame oil

Seasonings:

soy sauce
salt
sesame oil to taste

Method:

Boil fried tofu puffs for 2-3 minutes, remove and let them cooled. Make a cut on each puff. Soak pressed bean curd sheets to soft. Chop ground pork with scallion for a while, mix with other seasonings evenly. Roll and pack pork into pressed bean curd sheets. Steam until done. Remove and let it cools. Soak bian-jian bamboo shoots to soft, cook with chicken bones when making the chicken stock. Remove bamboo shoot after cooked for 30-40 minutes, then tear to thin shreds. Soak mung bean noodles to soft, drain off water. Cook fried tofu puffs and pork rolls in chicken soup, season with soy sauce and salt. Put blanched mung bean noodles in soup bowl, add tofu puffs and pork rolls on top, also add preserved mustard head shreds, egg sheet shred and bamboo shoot strings on top, pour chicken soup in, drizzle sesame oil and some chopped scallions.

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