

Noodle with Pickled Mustard Green Recipe

Ingredients: Serves 4

400g noodles
150g pork strings
400g pickled mustard green
1 bamboo shoot
1 tablespoon chopped scallions
5 cups soup stock

Seasonings A:

2 teaspoons soy sauce
½ teaspoon cornstarch
1 tablespoon water

Seasonings B:

1 tablespoon soy sauce
a pinch of sugar
a pinch of salt
1 teaspoon salt

Method:

Cook bamboo shoot to done, peel and then shred it. Mix pork with seasonings A, marinate for 15 minutes. Rinse pickled mustard green, squeeze out the water, shred the stem part, keep the leaves. Heat 2 tablespoons of oil to stir-fry pork and scallion to done, add bamboo shoot, stir for a few seconds. Add pickled mustard green, stir-fry over high heat. Season with soy sauce, sugar and salt, mix evenly. Boil the leaves in soup stock with 2 cups of water more, cook over low heat for 10-15 minutes. Discard leaves. Season the soup with salt. Pour to a large bowl. Cook noodles with boiling water to done, drain and remove to the soup bowl. Put stir-fried mustard green on top.

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