

# Rice Noodle and Pork Congee Recipe

(Taiwanese Recipe)

## **Ingredients:** Serves 2

300g fresh rice noodles  
150g pork and fish paste chunks  
1 bamboo shoot  
4 shiitake mushrooms  
½ a small carrot  
2 stalks cilantro  
1 stalk celery  
4 tablespoons black vinegar  
a dash of pepper

## **Seasonings:**

6 cups soup broth  
1 teaspoon salt  
1 tablespoon soy sauce  
3 tablespoons cornstarch water

## **Method:**

Soak mushrooms until soft, then discard stems and shred. Cook bamboo shoot until done and shred. Peel carrot and shred. Cut cilantro into small sections. Mince celery. Heat 2 tablespoons of cooking oil to stir-fry shredded mushrooms, add bamboo shoot and carrot. Cook until soft, add soup broth and bring to a boil, then reduce heat to low. Add pork and fish paste chunks and the rest of the seasoning A, and cook until the flavor is absorbed. Cut rice noodles into small sections and add to the soup. When the flavor is absorbed, season with the black vinegar and pepper to taste and remove from heat. Sprinkle with cilantro and celery over on surface. Serve immediately. Ready-made pork and fish paste chunks can be purchased from the market. Squid pork and fish paste chunks may be used instead. Do not select pork and fish paste chunks with too much fish paste as they are less appealing. If soup broth is not available, use water, though the flavor is not as good. The congee will taste sour if the vinegar is added after removing from the heat. Black vinegar is more aromatic than other types.

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