

## Rice Noodle and Taro Soup Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 2

300g thick rice noodles  
1 taro/yam  
150g shredded pork  
2 slices deep-fried tofu wraps  
4 shiitake mushrooms  
¼ carrot  
2 scallions  
4 tablespoons deep-fried shredded shallots

**Seasonings:**

2 tablespoons soy sauce  
½ teaspoon salt  
a dash of pepper  
6 cups of water

**Method:**

Peel taro, rinse well and dice. Soak mushrooms until soft and shred. Shred tofu wraps. Peel carrot and rinse well, then shred. Rinse scallions and dice. Cut rice noodles into short sections. Heat 2 tablespoons of cooking oil to stir-fry shredded mushrooms until the flavor is released, then add shredded pork and deep-fried shredded shallots. Cook until fragrant. Then add 6 cups of water and bring to the boil. Add diced taro, shredded carrot and cook until done. Add rice noodles and cook until flavor is absorbed by the noodles. Add tofu wraps and seasonings to taste. Sprinkle with diced scallions and remove from heat and serve immediately. Another method is to stir-fry all the side ingredients in wok until done, remove and drizzle over the cooked rice noodle soup. Leftovers can be used as the side ingredients for the rice noodle soup. It not only consumes the leftovers but enlivens the flavor of the rice noodle soup.

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