

## Soybean Sprouts and Tomato Soup Recipe

**Ingredients:** Serves 4

300g soybean sprouts  
8 deep-fried bean curd puff  
2 tomatoes  
½ carrot  
300g pork bones for soup  
1 stalk scallion  
2 slices ginger

**Seasonings:**

1 tablespoon wine  
1 teaspoon salt

**Method:**

Blanch pork bones, rinse to clean. Blanch tomato to peel the rind. Boil 7 cups of water in a soup pot, put pork bones, ginger, scallion and wine in, cook over low heat for an hour. Rinse soybean sprouts, drain. Rinse fried bean curd puff and squeeze out excess water in it. Cut tomato to pieces. Shred carrot. Put soybean sprouts and fried bean curd puff in soup, cook for 20-25 minutes. Add tomato and carrot to soup, cook until soft. Season with salt.

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