

Wheat Noodles with Pork Balls Recipe

(Misua with Bola Bola - Filipino Recipe)

Ingredients: Serves 6

100 g misua (wheat noodles)
500 g minced pork
½ medium onion, peeled and chopped finely
1 medium carrot, peeled and chopped finely
1 egg, lightly beaten
1 tablespoon plain (all-purpose) flour
3 tablespoons soy sauce and a pinch of pepper
2 liters of chicken stock
1 tablespoon patis (fish sauce)
Chopped scallions to garnish (optional)

Method:

Combine pork, carrot, onion, egg and flour in a mixing bowl. Season with soy sauce and pepper and mix well. Shape into meatballs and set aside. In a deep saucepan or a casserole, bring chicken stock to the boil. Drop in pork balls and simmer over medium heat until balls are fully cooked, about 15 minutes. Add misua and season with fish sauce. Simmer for about 2 minutes (misua cooks very quickly), and pour into serving bowls. Garnish with scallions, if desired and serve.

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