

Choy sum, chilli pork meatball & noodle soup



Choy sum, chilli pork meatball & noodle soup

Preparation 20 mins + chilling time | Cooking 20 mins | Serves 4

500g pork mince
2 garlic cloves, crushed
1½ tsp finely grated ginger
½ tsp Chinese five spice powder
2 small red Birds Eye chillies, deseeded and finely chopped
¼ cup salt reduced soy sauce
4 green onions (shallots), trimmed and finely sliced
350g fresh thin egg noodles
6 cups chicken stock
1 bunch choy sum, trimmed and cut into 6cm pieces
2 tsp sesame oil
100g snow peas, trimmed

STEP 1 Combine pork mince, garlic, ginger, five spice powder, chillies, 1 tbs soy sauce and half the green onions in a bowl. Season with salt and pepper to taste. Mix until combined. Form mixture into 20 small meatballs (using about 1½ tbs mixture per meatball). Place in a single layer on a tray lined with baking paper and chill for 15 minutes.

STEP 2 Meanwhile, place noodles into a heatproof bowl. Cover with boiling water and stand for 2 minutes or until just tender. Drain and set aside.

STEP 3 Bring stock and remaining soy sauce to the boil in a large saucepan over high heat. Reduce heat to medium-low, add meatballs and simmer, stirring occasionally, for 8-10 minutes until just cooked through. Add choy sum and sesame oil, cover and cook for 1 minute until vibrant. Add snow peas, cook for 1 minute.

STEP 4 Divide noodles among 4 deep serving bowls. Top with meatballs, choy sum and snow peas. Ladle over soup, sprinkle with remaining green onions and serve with extra sliced chilli if desired.