

# Chinese Pork Sparerib and Daikon Soup

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-salt-and-pepper-pork-spare-ribs-recipe>

## Ingredients:

- 6 pieces pork spareribs pork, cut into 1?-2? pieces, I go this precut, prepackaged at my local Asian market
- 5 cups water
- 3 slices ginger about 1/4? thick
- 1 daikon small, peeled, quartered and sliced about 1/2?-1? thick, I used Korean daikon because I think it smells less potent
- salt to season
- scallions chopped
- cilantro chopped
- white pepper

## Nutrition:

1. Calories: 10 calories
2. Carbohydrate: 3 grams
3. Fiber: 1 grams
4. Protein: 1 grams
5. Sodium: 210 milligrams

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