

Chinese Lamb Soup With Rice Noodles

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/lamb-soup-recipe-chinese-style>

Ingredients:

- 15 dried shiitake mushrooms
- 1 1/8 pounds lamb leg steaks 1 lb 2 oz, trimmed, cut into 1 cm, 1/2 in pieces
- 2 1/2 tablespoons chinese rice wine or dry sherry
- 1 tablespoon dark soy sauce
- 2 garlic cloves crushed
- 2 1/2 teaspoons fresh ginger very finely chopped
- 1/2 teaspoon sesame oil
- 6 1/3 cups chicken stock good-quality
- 2 1/2 tablespoons palm sugar grated, jaggery
- 4 tablespoons hoisin sauce
- 1 cinnamon stick
- 2 star anise
- 2 orange zest x 1 cm, 1/2 in wide strips, white pith removed
- 3 1/2 ounces rice vermicelli dried
- 2 spring onions scallions, trimmed, thinly diagonally sliced, to serve
- 1/2 cup coriander cilantro leaves, roughly chopped, to serve

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 10 milligrams
4. Fat: 5 grams
5. Fiber: 2 grams
6. Protein: 14 grams
7. Sodium: 1080 milligrams
8. Sugar: 18 grams

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