

Pickled Long Beans with Pork Noodle Soup

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pickled-tuber-noodle-soup-recipe>

Ingredients:

- 8 ounces ground pork
- 3 tablespoons oil divided
- 2 teaspoons cornstarch
- 1 teaspoon soy sauce
- 1 teaspoon Shaoxing wine
- 2 teaspoons minced ginger
- 5 cloves garlic chopped
- 1 green bell pepper small, diced
- 1 red bell pepper small, diced
- 10 chilies bird's eye, thinly sliced, depending on your desired heat level
- 1 package long beans Chinese pickled, chopped into ¼" pieces
- 1 teaspoon sugar
- 1 pinch white pepper
- noodles Choice of, to serve
- chicken broth to serve, about 2 cups per serving

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 75 milligrams
4. Fat: 33 grams
5. Fiber: 2 grams
6. Protein: 25 grams
7. SaturatedFat: 8 grams
8. Sodium: 610 milligrams
9. Sugar: 3 grams

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