

# Chinese Salted Pork Bone Soup

Yield: 6 min  
Total Time: 90 min

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

## Ingredients:

- 2 tablespoons vegetable oil or any neutral oil
- 2 pounds pork neck bones salted meaty, cut into 2-inch/5cm pieces
- 8 1/2 cups water
- 3 slices ginger about 2-inches/5cm long, 1/2-inch/0.3cm thick
- 1 3/4 ounces mung bean vermicelli about 1 bundle; can substitute with thicker sweet potato glass noodles or about 1 cup cooked rice
- 1 pound napa cabbage or greens of your choice
- salt unchecked?, to taste
- ground white pepper unchecked?, to taste
- 1 scallion finely chopped
- 1/4 cup cilantro coarsely chopped

## Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 4 grams
3. Fat: 4.5 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. Sodium: 150 milligrams
7. Sugar: 1 grams

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