

# Crockpot Caramelized Pork Noodle Soup for #SundaySupper

Yield: 4 min  
Total Time: 540 min

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

## Ingredients:

- soup
- 2 1/2 pounds pork shoulder roast or butt
- 4 cups water
- 2 chicken stock cubes
- 1/3 cup low sodium soy sauce
- 1/2 cup rice vinegar
- 1/4 cup fish sauce
- 114 grams Thai red curry paste
- 2 inches fresh ginger cut into four
- 1 tablespoon sambal ulek chili paste
- 1 lime
- 1 tablespoon five spice Chinese
- 1 teaspoon black pepper
- 6 cloves garlic
- pork Caramelized
- 2 tablespoons sesame oil
- 2 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 1/4 cup brown sugar
- 2 cups wild mushrooms enoki or shiitake
- 5 ounces noodles prepared according to packing directions
- carrots
- cilantro
- jalapeno chilies
- green onions
- soft-boiled egg Shoyu
- 4 large free range egg
- 3 tablespoons soy sauce
- 2 tablespoons dark brown sugar

- 1 tablespoon water
- garlic oil Spicy
- 2 shallots small, finely minced
- 2 cloves garlic finely minced
- 1/2 teaspoon sesame seeds
- 1/4 cup vegetable oil
- 5 thai chile small dice

## **Nutrition:**

1. Calories: 660 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 260 milligrams
4. Fat: 35 grams
5. Fiber: 4 grams
6. Protein: 24 grams
7. SaturatedFat: 5 grams
8. Sodium: 3810 milligrams
9. Sugar: 21 grams

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