

Spicy Pork & Mustard Green Soup

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-sour-mustard-green-soup-recipe>

Ingredients:

- 1 tablespoon olive oil
- 3 garlic cloves minced
- 1/2 pound ground pork
- 2 teaspoons fresh ginger grated
- 3/4 teaspoon red pepper flakes
- 1/2 teaspoon ground cumin
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 4 cups less sodium chicken broth
- 1/2 bunch mustard greens stems removed, torn into large pieces
- 4 green onions thinly sliced
- 2 tablespoons soy sauce
- 1 teaspoon fish sauce
- 8 ounces wide rice noodles

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 40 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 15 grams
7. SaturatedFat: 5 grams
8. Sodium: 1410 milligrams
9. Sugar: 1 grams

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