

# Fish Ball Noodle Soup

Yield: 4 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-fish-balls-swedish-fish-balls-recipe>

## Ingredients:

- 10 fish balls or as many as desired
- 4 cakes frozen udon, reduce to 2 if you prefer a smaller serving
- 1 stalk green onions finely sliced, optional garnish
- 3 cups bok choy sliced into half
- 1 cup bean sprouts washed
- 150 grams mushrooms seafood, washed
- 2 cups chicken broth
- 2 cups water
- 1/2 tablespoon soy sauce
- 2 tablespoons oyster sauce
- 1 teaspoon mirin rice
- 1/2 teaspoon sesame oil
- 1 teaspoon garlic minced
- 1 stalk green onion finely sliced
- 10 fish balls store-bought, or as many as desired
- 1000 grams noodle udon, reduce to 2 if you prefer a smaller serving
- 1 stalk green onion finely sliced, optional garnish
- 3 cups bok choy sliced into half
- 1 cup bean sprouts washed
- 150 grams mushrooms seafood, divided up and washed
- 2 cups chicken broth
- 2 cups water
- 1/2 tablespoon regular soy sauce
- 2 tablespoons oyster sauce
- 1 teaspoon mirin rice
- 1/2 teaspoon sesame oil
- 1 teaspoon garlic minced
- 1 stalk green onion finely sliced