

VIETNAMESE PORK NOODLE SOUP

<i>Ingredients</i>	<i>Equipment</i>
275g Diced Pork	Large Saucepan with Lid
2 Tablespoons Lime Juice	Chopping Boards
2 Tablespoons Soy Sauce	Chef's Knives
½ Teaspoon Paprika	Spoon Measures
2 Tablespoons Fish Sauce	Liquid Measure
250 Grams Rice Noodles	Wooden Spoon
1 Tablespoon Oil	Medium Bowl
6 Spring Onions	Colander
3 cm Ginger	Electric Frypan
1 ½ Litres Water	Tongs
3 Tablespoons Chicken Booster	Soup Ladle for serving
250 Grams Bean Shoots	
1 Baby Bok Choi	
1 Chilli chopped	
½ Cup Coriander	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Put pork into the bowl and add the lime juice, soy sauce, paprika and fish sauce, mix together well.
Allow to marinate for approximately 10 minutes
4. Chop the Bok Choi roughly
5. Peel and Slice the ginger finely
6. Slice the Spring Onions finely.
7. Slice Chilli finely
8. Tear Coriander roughly with hands
9. Cook the noodles according to packet instructions
and then drain in colander and refresh in cold water.
10. Heat the frypan and add the oil.

11. Fry the spring onions and ginger for a minute.
Add the pork and its liquid to the frypan, stirring as you go.
12. Make up the chicken stock = 1 ½ Litres of water to 3 Tablespoons Chicken Booster in the large saucepan that you cooked your noddles in.
13. Add the pork mixture into the large saucepan.
14. Add the Bean Shoots and Baby Bok Choi also into the large saucepan.
15. Bring to the boil and then simmer for 5 minutes.
16. Just before serving add the Rice Noodles into the Large Saucepan.
17. Serve into bowls, top with chilli and coriander.
18. Enjoy!