



EGG DROP SOUP WITH PORK BELLY (THE ABUNDANT LIFE)

My Egg Drop Soup with Pork Belly is a quick fix when instant gratification and slow-food satisfaction is needed; thanks in part to store-bought, fully cooked pork belly taking mere minutes to sear and serve over hearty noodles immersed in a hot, eggy broth with Asian flair.

COOK/PREP TIME: 25 Minutes
Makes 2 – 3 Servings

INGREDIENTS

1 (12 Oz) Package – Trader Joe’s Fully Cooked Pork Belly or Kroger® Lightly Seasoned Fully Cooked Pork Belly

¾ Tsp – Kosher Salt

2 Tbs – Vegetable Oil

½ Lbs – Extra Wide Egg Noodles

1 Qt – Low-Sodium Chicken Broth

4 to 5 Large Cloves – Garlic, Peeled and Minced

3 Stalks – Scallions, Stems and Leaves, Chopped

¼ Cup – Naturally Brewed Soy Sauce

4 – Large, or Jumbo, Eggs

THE NITTY GRITTY

In a large pot, add chicken broth, garlic and chopped scallion stems; bring to a simmer at medium heat.

While that’s happening, heat oil in a large pan at medium high; cook pork belly for about 2 -3 minutes on each side till browned and crisp—season with salt. Transfer pork belly onto a wire rack set over a baking sheet; let stand for about a minute before cutting ¼” slices.

Cook noodles according to directions on package by half; drain and add noodles, along with soy sauce, to broth—simmer for about 4 – 5 minutes. Crack each egg individually into a small bowl before adding to soup; stir gently till eggs stream.

Serve in large soup bowls; add 3 slices of pork belly per serving. Garnish with remaining scallion leaves. I love adding sesame oil and crushed red pepper.

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