

499

190308c

Tag Pork; Campbells

Quickie

George Calombaris

Udon noodle soup with pork dumplings

100g pork mince

1 garlic clove, crushed

1 tbs grated ginger

Olive oil

400ml Campbells beef stock

1 tbs fish sauce

1 lime, juiced

1 tbs brown sugar

100g udon noodles

1 red chilli, seeded, julienned

Coriander, to serve

- 1 Combine the mince, garlic and ginger, season with salt and pepper, roll into balls.
- 2 Heat a frying pan over medium heat, cook the meat balls for 5-8 minutes, turning until browned all over.
- 3 Bring the stock to the boil, reduce to a simmer, add the fish sauce, lime juice, sugar and noodles, simmer for 2-3 minutes until noodles are tender.
- 4 Spoon the noodles and soup into bowls, top with the meatballs chill and coriander, to serve.