

Spicy Pork and Greens Soup

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Yield Makes 4 servings

Ingredients

1/2 pound ground pork
2 garlic cloves, finely chopped
2 teaspoons finely grated peeled ginger
1 teaspoon Sichuan peppercorns, crushed
3/4 teaspoon crushed red pepper flakes
1/2 teaspoon cumin seeds, coarsely chopped
1 tablespoon vegetable oil
Kosher salt, freshly ground black pepper
4 cups low-sodium chicken broth
1 bunch greens, torn (about 4 cups)
4 scallions, thinly sliced
2 tablespoons reduced-sodium soy sauce
1 teaspoon fish sauce (such as nam pla or nuoc nam)
8 ounces wide rice noodles

Preparation

Mix pork, garlic, ginger, Sichuan peppercorns, red pepper flakes, and cumin in a medium bowl. Heat oil in a large pot over medium heat. Add pork mixture; season with salt and pepper and cook, stirring and breaking up with a spoon, until browned and cooked through, 8–10 minutes. Add broth and bring to a boil; reduce heat and simmer until flavors meld, 8–10 minutes. Add greens, scallions, soy sauce, and fish sauce and cook, stirring occasionally, until greens are tender, 5–8 minutes; season with salt and black pepper. Meanwhile, cook noodles according to package directions; drain. Divide noodles among bowls and ladle soup over.