Mi (Egg Noodle Soup)

NIBBLEDISH CONTRIBUTOR

Ingredients

This looks like a mouthful for ingredients I know, but once you put everything together in one pot, it's easy peasy. So no worries!

- Egg noodles (I use the dry kind, but you can substitute the fresh egg noodles in the refrigerator aisle at the market if you want)
- Potstickers
- Beef balls (not Italian meat balls, these are the ones you'll find at in pho; find these at the Asian market)
- BBQ pork
- 3-4 stalks of Bok choy(depending on how big they are)
- Scallions (green onion)
- 1-2 tablespoons of brown sugar
- 3 tablespoons of fish sauce (nuoc mam)

- 1 can of chicken broth
- 5-6 cups of water
- Siracha (red chili sauce) (optional)

- Hoisin sauce (optional)

Instructions

The broth

1. Use a large pot and pour the chicken broth and water into it. Let simmer on medium heat. Cover the pot!
2. The trick is to cook everything without overcooking the other, put the harder ingredients in first so they can take their time to cook. The meats used in this soup would be the first to go into the pot because they can take their time and not overcook.
3. Once the broth is simmering nicely, add the sugar. Taste your broth. If it's salty enough, don't add the nuoc mam. Your broth should taste slightly sweet yet still tastes like a soup, not a dessert!
4. Add the other ingredients later.

The noodles

1. If you're using dry noodles, cooking them should take a little longer than the fresh egg noodles.
2. Using the simmering broth, let the dry noodles sit in it.
3. Stir until the noodles are separating from each other. Don't let it cook for more than 6 minutes, unless you're sure it's done.
4. Taste a noodle and see if it's ready, the consistency should be chewy to soft, but not too soft, otherwise it'll break apart when you're trying to eat it.
5. Take the noodles out of the broth and put them into bowls immediately.

Broth Continued

1. Add the bok choy and the potstickers into the soup.
2. Let them cook for about 5-6 minutes.
3. Add the green onions.
4. Turn heat to low and keep the lid closed to prevent the broth from evaporating.

Serve it!

1. Serve the soup over the noodles.
2. Hoisin sauce or Siracha may be used as condiments.
3. Perfect for a cold day, enjoy!