

Ginger Bok Choy Soup

This soup is bright, fresh and so delicious I guarantee you will weep

- 1 Tbs olive oil
- 1 bunch scallions
(sliced diagonally, greens chopped and reserved for garnish)
- 3 cloves garlic, finely chopped
- 2 Tbs grated ginger
- $\frac{3}{4}$ tsp red pepper flakes
- 1 tsp sriracha
- 5 C chicken broth
- 1 C water
- 2 Tbs soy sauce
- $\frac{1}{2}$ lb ground pork
- 1 lb baby bok choy
(stems sliced diagonally, greens cut into ribbons, kept separate)
- 4 oz rice vermicelli
- 1 Tbs rice vinegar

Heat oil in soup pot over medium heat. Add scallions, garlic, ginger, pepper flakes, and sweat for about a minute. Squirt in sriracha. Increase heat. Add stock, water and soy sauce. Bring to a boil. Add pork and bok choy stems. Simmer 8 minutes. Add bok choy leaves. Simmer 2 minutes. Add noodles and cook 2 minutes more. Turn off heat. Add vinegar and let soup rest covered for 5 minutes. Serve and top with scallion greens.