

Wide Rice Noodles with Pork

Ingredients

 Wide Rice Noodles bowLJINOMOTO. Minced Pork 30 Sliced Pork pcs Eat Well LIV Eat Well, Live Well. Eat Well, Live Well. Meatballs Sliced Chinese Fish Sausage pcs Crispy Pork pcs Dry Cabbage Leaves tsp. 1 1/2 RosDee Noodle Soup tbsp Water Eat Well, Live Well. Eat Well, Live Well. Eat Well, Live Well.

Deep-Fried GarlicFresh Sprouts

Spring Onion, Coriander and Pepper Powder

Eat Well, Live Well.

Pepper Powder
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Our Product

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Cooking Method

Eat Well, Live Well.

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- 1. Boil sprouts and wide rice noodles until cooked. Put them in a bowl.
- 2. Boil meatballs, Chinese fish sausage, sliced pork and minced pork, and set them aside.
- 3. Heat the pot and boil water. Add RosDee Noodle Soup and dry cabbage leaves.
- 4. Put meatballs, Chinese fish sausage, sliced pork and minced pork into the noodle bowl.
- 5. Pour the soup into the bowl at the right amount. Add deep-fried garlic and sprinkle with pepper powder. Add spring onion and coriander. Wide Rice Noodles with Pork is ready to serve.

Eat Well. Live Well

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