

PORK AND PEPPERS UDON SOUP WITH SESAME RICE STICKS

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Here's my first entry for the [Fortune Noodle Company](#) Soup Contest 2017 – *Pork and Peppers UDON Soup with Sesame Rice Sticks*.

East meets West in this hearty soup recipe with inspiration from one of my favorite American classics, stuffed pepper soup. Married to Eastern flavors this dish features [Fortune Noodle Udon Soup Original Flavor](#) noodles and classic Asian seasonings.

This easy to make recipe is whipped up in no time for a delicious dinner for two or a hearty BIG bowl for one. The perfect blend of flavors with a mild-slow heat from

the jalapeño peppers enhanced by the rich broth while the ground meat brings a hearty bite balanced by sweet red and green peppers. Garnish with cilantro and green onion for a satisfying East meets West UDON soup.

The rice sticks are the perfect complement and just as easy to prepare using prepackaged cooked rice. Pre-cooked rice can be found in your local grocer near the rice aisle.



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Serves 2

Fortune Noodle Soup Contest 2017 - Pork and Pepper Udon Soup with Sesame Rice Sticks

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Prep Time

15 min

Cook Time

30 min

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Ingredients

1. 1 package Fortune Udon Noodles Original flavor
2. 1/2 pound ground pork
3. 1/4 teaspoon ground ginger
4. 1/4 teaspoon ground Chinese five spice
5. 1 package Fortune Noodle seasoning, divided
6. 1 tablespoon vegetable oil
7. 1 cup green bell pepper
8. 1 cup red bell pepper
9. 1 medium tomato, chopped with seeds
10. 2 jalapeño peppers
11. 1 cup chopped onion
12. 1 tablespoon minced garlic
13. 4 cups chicken stock
14. 3 tablespoons gochujang sauce (or sriracha)
15. 1 teaspoon soy sauce

16. 1 10.6 ounce package prepared jasmine rice (grocery store rice isle)
17. 1/2 cup sesame seeds
18. 1 egg
19. 1 tablespoon rice flour
20. 1 tablespoon sesame oil
21. salt and pepper to taste
22. 1 bunch Cilantro
23. 1/2 cup sliced green onion

For the Soup

1. Place 1/2 pound ground pork in a medium stock pot. Cook over medium high heat stirring frequently to break up meat until browned. Add 1/4 teaspoon ground ginger
2. 1/4 teaspoon ground Chinese five spice, 1/2 package Fortune Noodle Original Flavor seasoning packet and stir to combine.
3. Remove ground meat from stock pot to a medium bowl. Set aside.
4. Remove seeds from 1 jalapeño pepper and chop into small pieces. Slice remaining jalapeño into thin pieces for garnish
5. Wash and remove seeds and ribs from green and red bell peppers. Chop onions and tomato. Add 1 tablespoon vegetable oil to stock pot then add jalapeño peppers, minced garlic, onion and tomato. Sauté mixture for 2-3 minutes or until onions are translucent.
6. Return cooked meat to the stock pot.
7. Add 4 cups chicken stock, gochujang, remaining 1/2 packet Fortune Noodle Original seasoning packet, and soy sauce. Bring mixture to a boil, reduce heat to medium and Cook for 30 minutes stirring occasionally. Add Fortune Udon Noodles (don't break apart) to the soup and allow them to soften in the hot broth for 3 minutes before stirring. Stir to distribute noodles evenly into soup. Serve with rice sticks

For the Sesame Rice Sticks

1. Open prepared rice package. Remove cooked rice taking care to keep the block of rice whole. Using a sharp knife, slice rice into 2 inch sticks.
2. Beat egg in a shallow bowl. Put rice flour and sesame seeds into a shallow bowls for easy dipping. Dip rice sticks into rice flour on both sides, shaking off excess flour then dip each side into egg mixture. Finally, coat each side of rice with sesame seeds and keep on a plate until ready to cook.
3. Heat sesame oil in a sauté pan until very hot. Place sticks in hot oil and cook for 2-3 minutes on both sides. Remove from pan and drain on paper towel

Notes

1. Garnish with jalapeño slices, cilantro, sliced green onion, and serve with sesame rice sticks

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>



Sesame Rice Sticks

You can purchase JSL Foods products at: Albertson, Lucky's, Von's, Pavilions, WinCo, Target or buy online. You can also find JSL Foods on [Facebook](#) and [Twitter](#).

JSL Foods Website: <http://www.jslfoods.com>

Facebook: <http://www.facebook.com/JSLfoods/>

Twitter: http://www.twitter.com/JSL_Foods



ENJOY!



Disclosure: JSL Foods provided me the Fortune Udon Noodles in exchange for a recipe submission using their product. As always, all opinions are my own. Thank you to my readers

for supporting the brands that keep At Home with Rebecka cooking and shooting.