

## Mungbean Noodle Soup Recipe

(Kaeng Joet Wun Sen Recipe)

### **Ingredients:** Serves 4

1 cup mungbean noodles, soaked and cut into short lengths  
50g ear mushroom or champignon  
1 cup chopped or finely sliced pork  
5 small prawns  
1 teaspoon finely sliced coriander root  
¼ teaspoon pepper  
5 cloves garlic  
2 scallions  
3½ cups soup stock  
3 tablespoons fish sauce (nam pla) or light soy sauce  
2 tablespoons cooking oil

### **Method:**

Pound the coriander root, pepper and garlic well in a mortar. Heat the oil in a wok. When hot, fry the garlic mixture until fragrant. Add the pork, prawns and some fish sauce, along with ½ cup of the stock, the noodles, and the mushrooms. Continue frying for about 5 minutes and then transfer the contents of the wok to a pot, add the remaining soup stock, heat to boiling, and add fish sauce to taste. Remove from the heat, garnish with scallions and serve.

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