



MUSHROOM SOUP WITH TOFU BALL

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Local, seasonal fresh produce meets traditional Chinese recipes. Our products are local, traditional, and cultural.

INGREDIENTS

Shiitake mushroom and oyster mushroom-based soup with needle mushrooms, brown beech mushrooms, bok choy, and tofu ball (also called lion's head, a traditional Chinese New Year dish usually made with ground pork and minced shitake mushrooms. The vegan version uses tofu); optional rice noodles.



INSTRUCTIONS

- 1: **ADD** – 5 cups of cold water to a pot and a few pinches of salt.
- 2: **BOIL** – using MEDIUM to HIGH heat.
- 3: **COOK** – rice noodles in hot water for 2 mins. or until translucent.
- 4: **STRAIN** – rice noodles and set aside in a soup bowl.
- 3: **BLANCH** – the precut veggies and tofu balls in the same hot water for 2 mins; add more water and bring to boil again if needed; adjust cooking time as appropriate.
- 5: **STRAIN** – the veggies and place them in the soup bowl with the rice noodles
- 6: **REHEAT** – mushroom soup in a microwave for 2 mins. or until hot.
- 7: **POUR** – soup over the veggies and rice noodles
- 8: **ENJOY.**



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READY TO COOK

BEST CONSUMED WITHIN FIVE DAYS AFTER PURCHASE

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED DAIRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS****