



# ONE-POT CHINESE NOODLE SOUP

*Serves 4. See recipe head notes in blog post for tips and info!*

## INGREDIENTS

4 portions dried wheat noodles ( $\frac{3}{4}$  to 1 lb) – see recipe head notes 1 and 2

1 small head Napa cabbage (about 1½ lb)

1 bunch watercress, ends trimmed – see recipe head note 3

1 lb soft tofu, cut into 1½” cubes

6 C chicken or vegetable stock

1 package fried tofu puffs (“dao pok” or 豆泡) (approx. 130g) – see recipe head note 4

1 bunch enoki mushrooms, ends trimmed (approx. 150g)

½ lb sea scallops, defrosted from frozen (30-count Hokkaido scallops) – see recipe head note 5

2 slices fresh ginger

1½ tbsp soy sauce, or to taste

1 tbsp toasted sesame oil, or to taste

Kosher salt to taste

Chinese chili oil, to serve

## METHOD

Set out a large pot with at least 5.5 Quart or 5.3L capacity (that’s the size of my Le Creuset dutch oven with the number “26” under the lid). If you don’t have a large enough pot, you may want to cook the noodles separately – see recipe head note 2.

Wash and prep ingredients. For Napa, cut white firmer parts crosswise into ½” thick pieces and cut softer leafy parts into 1” thick pieces.



Add to the pot in this order: ginger slices, Napa cabbage, watercress, soft tofu cubes and chicken broth. Season with salt to taste (I start with 1 tsp for low-sodium chicken stock and add more later). Cover, bring to a rolling boil then lower heat to a strong simmer. Cook covered, for about 3 minutes or whenever Napa cabbage white parts have just turned tender – don't overboil until cabbage and watercress start to disintegrate.

Add the soy sauce. Taste and add more salt and/or soy sauce to your taste while bringing the pot back to a rolling boil. Use tongs to push veggies and tofu to the sides to make a well of soup in the middle. Add uncooked noodles (see recipe head note 2 for cooking noodles separately) in 2 or 3 additions to give each bunch 10-15 seconds to soften and loosen a bit in the broth before continuing with the rest. Use tongs to wiggle and shake noodles continuously so they don't stick to each other, while being careful not to break up the soft tofu in the pot. Continue cooking noodles according to package directions minus 2 minutes.

Next, arrange tofu puffs, enoki and scallops (if using) on top. Find spots to tuck the scallops in under the soup to help them cook. Lower heat. Sprinkle a bit of salt over the new additions. Lower heat. Cover and simmer just to quickly heat the toppings through, being careful not to overcook the scallops, about 2 minutes. Remove from heat. Finish with toasted sesame oil. Serve with Chinese chili oil. Enjoy!