

Egg Drop Soup with Pork, Spinach & Portobello Mushrooms



30 minutes | 2 servings

Find cookware

[chef's knife](#)
[colander](#)
[cutting board](#)
[garlic press \(optional\)](#)
[grater \(optional\)](#)
[large pot](#)
[measuring cups](#)
[measuring spoons](#)
[mixing bowls](#)
[stirring spoon](#)
[whisk or fork](#)

Grab ingredients

½ (5 oz) pkg	baby spinach
32 fl oz	chicken or vegetable broth
2	eggs
1 clove	garlic
1 (1 inch) piece	ginger root
¾ lb	lean ground pork
2 caps	portobello mushrooms
1	red chili pepper
	soy sauce
	toasted sesame oil
	turmeric, ground

Cook & enjoy

- 1 Wash and dry the fresh produce. (Skip the spinach if it came pre-washed.)
1 (1 inch) piece ginger root
1 red chili pepper
2 caps portobello mushrooms
½ (5 oz) pkg baby spinach
- 2 Heat a large pot over medium heat. Once hot, add oil and swirl to coat the bottom.
2 tsp toasted sesame oil
- 3 Add pork to the pot. Cook, breaking apart with a spoon, until crumbly and cooked through, about 5 minutes.
¾ lb lean ground pork
- 4 Meanwhile, peel and mince the garlic and ginger. Add to the pot with the pork and cook, stirring often, until fragrant, about 1 minute.
1 clove garlic
- 5 Add broth to the pot and bring to a simmer.
32 fl oz (4 cups) chicken or vegetable broth
- 6 Remove top and seeds from the pepper and slice into thin rounds. (Be careful, with chili peppers, do not touch your eyes and ensure you wash your hands after handling or wear gloves while preparing.)
- 7 Remove mushroom stems and scrape out the gills using a spoon; halve and thinly slice.
- 8 Once the broth is simmering, add chili pepper, mushrooms, soy sauce, and turmeric. Cook until mushrooms begin to soften, about 5 minutes.
1 tbsp soy sauce
½ tsp turmeric
- 9 Crack the eggs into a small bowl and beat lightly with a whisk or fork.
2 eggs
- 10 Slowly pour the eggs into the soup, while stirring constantly, to separate the egg into ribbons.

- 11 Roughly chop spinach, add to the pot, and cook for 2 minutes more.
- 12 To serve, divide the soup between bowls and drizzle with sesame oil. Enjoy!
1 tsp toasted sesame oil