

Thai Pork and Bean Soup

A flavorful and comforting Thai soup filled with tender pork and hearty beans. Perfect for a cozy meal on a chilly day.



Soup

Thai

30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- Ingredients for 1 person:
- 150g pork, thinly sliced
- 1 cup cooked beans (black, kidney, or pinto)
- 2 cups chicken or vegetable broth
- 1 lemongrass stalk, bruised
- 2 kaffir lime leaves
- 1 red chili, sliced
- 2 cloves garlic, minced
- 1 tablespoon fish sauce
- Juice of 1 lime
- Fresh cilantro, for garnish
- Salt and pepper, to taste

Steps

- 1 Steps:
- 2 Heat a drizzle of oil in a pot over medium heat. Add the sliced pork and cook until browned. Remove from the pot and set aside.
- 3 In the same pot, add the minced garlic and sliced chili. Sauté for a minute until fragrant.
- 4 Add the cooked beans, lemongrass stalk, and kaffir lime leaves to the pot. Stir to combine.
- 5 Pour in the chicken or vegetable broth and bring to a simmer. Cook for 15-20 minutes to allow the flavors to meld together.
- 6 Remove the lemongrass stalk and kaffir lime leaves from the soup. Stir in the fish sauce and lime juice. Season with salt and pepper to taste.
- 7 Serve the soup hot, garnished with fresh cilantro leaves.