



# VIETNAMESE WARTHOG SOUP

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Prep: 10 Mins  
Total: 30 Mins  
Serves: 6 ppl

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# Ingredients

100g linguine  
1 1/2 tablespoons cooking oil  
1 Aloes Meats Warthog Goulash,  
6 scallions including green tops, chopped  
1 tablespoon chopped fresh ginger  
2 tomatoes, chopped  
3 tablespoons fish sauce  
1 teaspoon salt  
2 cups water  
1L Chicken stock  
100g bean sprouts  
2 tablespoons lime juice  
Lime wedges for serving  
1 cucumber, peeled, halved, seeded, and cut into thin slices  
1 cup lightly packed mint, basil, and cilantro roughly chopped

## Method

1. In a large pot of boiling, salted water, cook the linguine until al dente.
2. Drain the pasta. Rinse with cold water to stop from overcooking.
3. In another large pot, heat the oil over moderate heat.
4. Add the goulash, scallions, and ginger and cook, stirring occasionally, for 5 minutes.
5. Add the tomatoes, fish sauce, salt, water, and stock.
6. Bring to a boil. Reduce the heat and simmer until the pork is just done, about 10 minutes.
7. Stir the cooked linguine, bean sprouts, and lime juice into the soup.
8. Ladle into bowls, top each serving with some of the cucumber and herbs, and serve with the lime wedges.

