



Pork Chop Soup

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

This hearty pork soup is inexpensive to make and so tasty youll want seconds Serve with bread if desired

Ingredients

- - 3 cups chicken broth - 2 cups water - 2 (8 ounce) bone-in pork chops - 2 tablespoons soy sauce - 1 teaspoon paprika - 1 teaspoon dried oregano - 1 teaspoon garlic powder - ½ teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon chili powder - 1 large bay leaf - ¼ cup flour - 3 medium potatoes
- peeled and cubed - 1 cup chopped broccoli - 1 medium carrot
- diced - 1 medium onion
- diced - 2 stalks celery
- diced

Instructions

1. Bring broth
2. water
3. pork chops
4. soy sauce
5. paprika
6. oregano
7. garlic powder
8. salt
9. pepper
10. chili powder
11. and bay leaf to a boil
12. uncovered
13. in a large stockpot over medium-high heat. Reduce the heat to medium-low and simmer for 1 hour
14. then remove from the heat. Transfer 3/4 cup cooking broth to a 2-cup liquid measure. Transfer pork chops to a cutting board to cool
15. about 20 minutes. Whisk flour into reserved cooking liquid and set aside. Remove and discard bones from cooled pork chops. Shred meat or chop into bite-sized pieces. Add potato
16. broccoli
17. carrot
18. onion
19. celery
20. and cooked pork to the stockpot and bring to a boil. Stir in flour mixture
21. reduce the heat
22. and simmer for 1 hour. Remove and discard bay leaf
23. then gently mash potatoes. Serve immediately.