

# Point Blank Pepper Company Sweet & Sour Vegetable Soup

## **INGREDIENTS**

1 cup sliced fresh shiitake mushrooms  
1 cup thinly sliced carrots  
1 red bell pepper, sliced  
1 tablespoon grated fresh ginger  
6 cloves garlic, minced  
1 cup ½-inch slices baby bok choy  
2 pinches red pepper flakes (optional)  
4 tablespoons Table Sauce Version 2.0  
1-2 tablespoons rice vinegar  
2 tablespoons reduced-sodium soy sauce  
2 tablespoons arrowroot powder (or corn starch)  
1 tablespoon lemon juice  
3 tablespoons chopped fresh cilantro (optional)

## **INSTRUCTIONS**

- Heat a wok or large nonstick skillet over high.
- Add the first five ingredients (through garlic); cook 5 to 7 minutes or until lightly cooked, stirring frequently and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking.
- Stir in bok choy and a pinch of red pepper flakes (if using). Cook and stir about 2 minutes more or until bok choy starts to turn bright green.
- Add 7 cups water. Bring to boiling.
- Meanwhile, in a small bowl whisk together a pinch of Sichuan pepper flakes (if using) and the next five ingredients (through lemon juice).
- Stir mixture into soup.
- Return to boiling; turn off heat.
- If desired, sprinkle with cilantro and additional pepper flakes.