

Shrimp and Yam Soup (Canh Khoai Mo) |

Recipe for 4 portions

Description

Vietnamese flavor soup

Note

You can replace the yam with cassava or taro. You can also find frozen grated yam. If you can't find paddy grass, add Thai basil.

Ingredients

- 125 Gr Ground pork
- 300 Gr Peeled medium shrimps
- 150 Gr Yellow onion
- 40 Ml Fish sauce
- 200 Gr Igname
- Salt and pepper
- Vegetable oil
- 2 Unit(s) Green onion
- 6 Sprig(s) Coriander
- 6 Sprig(s) Paddy herbs
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**

Prep

Pell the prawns and chop them. Peel and chop the onion. Peel and grate the yam. Chop the green onion. Chop the coriander and the paddy grass.

Soup

In a pot over high heat with a drizzle of vegetable oil, sauté the ground pork, ground shrimp and chopped onion until lightly browned. Cover with about 2 liters of water. Add the fish sauce and bring to the boil for 5 minutes, skimming the surface (remove the foam from the surface). Add the grated yam flesh, pepper generously and continue cooking for 5 minutes.

Serve the soup hot, garnish with green onions and herbs.

Bon appétit!