

Tom Yum Soup With Shrimps



Servings: 4

Prepping Time: 5 min

Cooking Time: 10 min

Ingredients

- 4 cups vegetable stock
- 2 tbsp. Tom yum paste
- scant 1/2 cup canned coconut milk
- 1 cup chopped tomatoes, canned
- 1 cup shitake mushrooms, roughly chopped
- 3/4 cup shrimps
- 2 tbsp. fish sauce
- 1 tbsp. lime juice
- coriander, to garnish
- chili, to garnish

Directions

1. Pour the stock into a pot, add the tom yum paste and bring to a boil.
2. Add coconut milk, tomatoes and mushrooms, and cook for about 5 minutes.
3. Next, add the shrimps, and cook for about 1 minute on low heat. Season with fish sauce and lemon juice.
4. Garnish with fresh coriander and chili to serve.

