

Vietnamese Fish Soup with Pickled Mustard Green (Canh Ca Nau Dua Chua)

Serves 3-5

INGREDIENTS

Soup

- 2 tablespoons vegetable oil
- 3 cloves garlic (peel and mince)
- 1 shallot (peel and mince)
- 2 quarts water
- 1 lb fish (in this recipe, I'm using a one yellow pomfret; cut into steaks)
- 1 10.5-oz vacuumed sealed package pickled mustard green (reserve pickling liquid; cut into bite-size pieces)
- 6 large cherry tomatoes (optional)

Soup Seasoning

- 5 teaspoons sugar
- 1 teaspoon salt
- 2 teaspoons fish sauce
- 2 teaspoons chicken bouillon powder

INSTRUCTIONS

1. In a medium size pot, heat up vegetable oil on medium high. Add garlic and shallot. Saute until fragrant (about 15 seconds).
2. Slowly add water. Be careful of hot oil splatter. Turn heat to high to quickly bring water to a boil.
3. Add fish and cook for 15 minutes on a low simmer. Skim off impurities that float to the top as needed.
4. Add pickled green mustard, including all its pickling liquid and tomatoes. Continue to cook for an additional 5 minutes.
5. Season soup with sugar, salt, fish sauce and chicken bouillon powder. Adjust seasoning to your taste if needed.