

Vietnamese Chayote Squash Soup With Minced Shrimp (Canh Su Su Nau Tom Bam)

Serves 5-7

INGREDIENTS

- 2 large chayote squash (1-1/2 lbs, peel, core and slice into thick match sticks)
- 10 oz shrimp (peel, devein and mince)
- 2 tablespoons fish sauce
- 2 tablespoons chicken or mushroom bouillon stock powder
- 1 tablespoon granulated white sugar
- 1 teaspoon sea salt
- 1/2 teaspoon baking soda
- 1/8 teaspoon ground black pepper
- 1 tablespoon vegetable oil
- 2 scallions/green onions (slice thinly; separate whites and greens)
- 1 shallot (peel and mince)
- 3 garlic cloves (peel and mince)
- 2 quarts water

INSTRUCTIONS

1. In a bowl, marinate shrimp with fish sauce, chicken/mushroom bouillon stock powder, sugar, salt, baking soda, ground black pepper and the green part of green onions/scallions for 15 minutes.
2. In a medium-size stock pot, add oil and heat on high. Add shallot and garlic. Saute until fragrant and lightly brown (30 seconds). Add water (be careful of oil splatter) and chayote. Bring pot to a boil then reduce heat to a low simmer and cook until chayote is fork tender (6-8 minutes).
3. Scoop minced shrimp a tablespoon at a time and drop them into the pot like dumplings. Make sure to get all the marinade into the pot. When shrimp floats to the top, turn off heat. Soup is ready.