

Vietnamese Opo & Shrimp Soup Recipe (Canh Bau Tom)

www.VickyPham.com

Serves 3-4

Ingredients

- 1 Opo Squash (around 1 lb, peel, remove seeds if harden, and cut into thick matchsticks)
- 1/2 small salted dried shrimp (soak in warm water for at least 10 minutes, rinse then drain dry))
- 1 tablespoon vegetable oil
- 3 cloves garlic (mince)
- 4 cups water
- 1/2 teaspoon salt
- 1 teaspoon sugar
- 1 teaspoon chicken, mushroom or pork stock powder
- 1/4 teaspoon MSG (optional)
- 1 teaspoon fish sauce
- 1 green onion (slice thinly)
- 1/8 teaspoon black pepper

Instructions

1. In a medium-size pot, heat up vegetable oil. Add shrimp and garlic. Pan-fry until fragrant (about 3 minutes).
2. Add water and bring the pot to a boil.
3. Once water starts boiling, add opo squash and cook until the squash turns translucent.
4. Season pot with salt, sugar, seasoning stock powder, MSG (optional) and fish sauce.
5. Garnish with green onions and black pepper before serving.