

Vietnamese Sweet Potato / Yam Leaves Soup With Salted Dried Shrimp (Canh Rau Khoai Lang Nau Tom Kho)

Serves 2-3

INGREDIENTS

- 1 tablespoon vegetable oil
- 2 garlic cloves (peel and mince)
- 1/2 cup dried salted shrimp (soften with hot water for 15 minutes; rinse and drain)
- 1 liter water
- 8-10 oz sweet potato leaves/tender stems
- 1 teaspoon salt
- 1 teaspoon chicken bouillon powder
- 1 teaspoon granulated white sugar
- 1/4 teaspoon MSG (optional)
- Pinch (1/8 teaspoon) ground black pepper

INSTRUCTIONS

1. To a small stock pot, heat vegetable oil on medium high. Add garlic and dried shrimp. Saute until fragrant (10-20 seconds).
2. Add water and bring the pot to a boil. Reduce heat to a low simmer and cook for 10 minutes. Occasionally skim off any foam that floats to the top if needed.
3. Add sweet potato/yam leaves. Cook for 2-3 minutes.
4. Season stock with salt, stock powder, sugar and MSG.
5. Transfer to a serving bowl and garnish with ground black pepper.