

Vietnamese Tomato Rice Soup with Shrimp

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-vietnamese-tomato-rice-recipe>

Ingredients:

- 1 cup jasmine rice
- 2 tablespoons lard
- 2/3 cup shallots chopped
- 2/3 cup celery stalks chopped Chinese, reserve leafy portion or use regular celery
- 1 stalk lemongrass prepped, see notes, then sliced and smashed in mortar and pestle to yield about 1 tablespoon smashed lemongrass
- 3 cloves garlic smashed into a paste - yield about 1/2 tablespoon
- 1 jalapeño small, chopped finely
- 1 1/2 cups chopped tomatoes with their liquid, canned or jarred
- 2 tomato paste rounded tablespoons
- 6 cups broth warmed Lemongrass Shrimp, or other seafood broth
- 1 stalk lemongrass prepped, see notes and bruised but left whole
- 4 tablespoons fish sauce
- salt to taste
- 1 handful ramps garlic, roughly chopped or one small leek chopped into rounds, approximately 1/4 cup
- celery leaves Reserved Chinese, roughly chopped
- 1 1/2 pounds shrimp
- 1 handful chopped cilantro
- 3 scallions chopped
- 1 lime
- limes
- Sriracha