

# Chinese Fish Soup (???)

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-spicy-deep-fried-tofu-recipe>

## Ingredients:

- 1 bass groper fish head, we ask the fish monger to clean and cut it up for us
- 1 1/8 pounds fish we use bass groper
- 7/8 pound pickled mustard greens affiliate link; we buy it from the local Asian grocery
- 1 1/8 pounds taro we buy it from the local Asian grocery
- 2 tablespoons salt or to taste
- 1 tablespoon sugar or to taste
- 1 tablespoon chicken powder, affiliate link
- 12 2/3 cups water
- rice noodles optional
- 1 bass groper fish head, we ask the fish monger to clean and cut it up for us
- 1 1/8 pounds fish we use bass groper
- 7/8 pound pickled mustard greens affiliate link; we buy it from the local Asian grocery
- 1 1/8 pounds taro we buy it from the local Asian grocery
- fried tofu
- 5 slices ginger
- 8 spring onion heads
- potato starch affiliate link
- 2 tablespoons salt or to taste
- 1 tablespoon sugar or to taste
- 1 tablespoon chicken powder, affiliate link
- 12 2/3 cups water
- rice noodles optional