

# Canh Bap Cai Tom Thit (Vietnamese Cabbage Soup)

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-cabbage-soup-recipe>

## Ingredients:

- 10 cups chicken stock
- 1/2 pound shrimp fresh, peeled and deveined
- 1/2 pound lean ground pork
- 6 garlic gloves of
- 3 tablespoons fish sauce
- 1 teaspoon ground pepper
- 1 green cabbage medium sized, cleaned, leaves separated, and cut into 2-inch strips
- 4 scallions sliced

## Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 140 milligrams
4. Fat: 9 grams
5. Fiber: 5 grams
6. Protein: 45 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 2070 milligrams
9. Sugar: 13 grams

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