

# Vietnamese Bokchoy Shrimp Soup

Yield: 4 min  
Total Time: 35 min

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

## Ingredients:

- 15 shrimp large, deveined, tails off but reserved
- 2 tablespoons oil
- canola
- 2 large garlic cloves peeled and sliced thinly
- 14 1/2 ounces chicken broth + 1 cup water
- 2 teaspoons fish sauce
- 2 teaspoons soy sauce
- 1/4 teaspoon red chili flakes
- 1/4 teaspoon white pepper
- 2 teaspoons ginger freshly grated
- 6 green onions with tops sliced thinly
- 1 1/2 cups white mushrooms sliced
- 2 cups greens bokchoy, sliced with
- 1 lime sliced in wedges
- 1/4 cup fresh basil chopped, if you can find Thai basil, awesome. If not, sweet basil works.

## Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 35 milligrams
4. Fat: 14 grams
5. Fiber: 2 grams
6. Protein: 9 grams
7. SaturatedFat: 1 grams
8. Sodium: 490 milligrams
9. Sugar: 2 grams

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