

Vietnamese Crab Noodle Soup

Yield: 4 min
Total Time: 65 min

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

Ingredients:

- 7 ounces crab minced, in spice
- 3/4 cup dried shrimp washed, drained
- 1 cup shrimp fresh, peeled, deveined
- 1 cup pork paste giò s?ng, how to make pork paste
- 1 egg
- 10 cups pork or chicken broth
- 1 tablespoon tomato paste
- 3 tomatoes medium-large ripe, peeled, cut into wedges, I showed how to peel a tomato in Canh chua video here
- 1 cup deep fried tofu cubed
- 1 cup pork blood cubed, cut into bite sized cubes
- 1 tablespoon shallots finely chopped
- 1/2 teaspoon ground pepper
- fish sauce
- 1/4 cup green onion white part, finely chopped
- 1 tablespoon oil
- vermicelli noodles
- green onion green part only, finely chopped
- cilantro finely chopped
- shrimp paste fine
- chillies fresh hot, optional
- lemon balm Vietnamese
- perilla
- bean sprouts
- water spinach shredded, I substitute thinly sliced cabbage
- lime wedges