

Vietnamese-Inspired Tom Yum Noodle Soup

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-tamarind-fish-recipe>

Ingredients:

- 11 water US cup
- 4 cups tom yum paste 1 jar
- 1 tablespoon tamarind powder, or to taste
- 1/2 tablespoon salt or to taste
- 1/2 sugar US cup, or to taste
- 1 tablespoon chicken bouillon powder
- 5 tablespoons fish sauce
- 4 kaffir lime leaves
- 2 1/4 pounds fish we used cod
- 7 ounces prawns peeled and deveined
- 2/3 pound king oyster mushrooms mini, or any of your favorites
- 4 1/2 cups lemongrass blitzed or finely chopped
- 2 1/2 tablespoons ginger finely chopped
- 6 cloves garlic finely chopped
- 6 tablespoons cooking oil 1 for the garlic and 5 for the fish
- 1 packet rice noodles
- water unchecked?, for boiling the noodles
- tomatoes unchecked?, quartered
- Thai basil unchecked?
- coriander unchecked?
- lime juice unchecked?

Nutrition:

1. Calories: 1240 calories
2. Carbohydrate: 113 grams
3. Cholesterol: 220 milligrams
4. Fat: 54 grams

5. Fiber: 2 grams
 6. Protein: 82 grams
 7. SaturatedFat: 8 grams
 8. Sodium: 4440 milligrams
 9. Sugar: 23 grams
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