

Vietnamese Sweet & Sour Basa Fish Soup

Ingredients:

1. Basa fish - 1 whole fish
2. Clams - 600g
3. Argentine shortfin squid - 1 squid
4. Whiteleg shrimp - 500g
5. Korean cabbage - 300g
6. Water spinach - 1 bunch
7. Enoki - 1 pack
8. Lemongrass - 100g
9. Garlic - 4 cloves
10. Tomato - 1 Tomato
11. Pineapple - 300g
12. Lemon - 2 Lemons
13. Cilantro - 100g
14. Ginger - 2 Slices
15. Chili - 3 pieces
16. Rice noodles - 1 pack

Seasoning:

1. Sugar - 1 tbsp
2. Fish sauce - 2 tbsp
3. Water - 1 Liter
4. Salt - A pinch

Directions:

1. Pour 1L water into a pot, and add sliced pineapple, ginger, lemongrass, and minced cilantro. Bring to boil. Add sugar, squeeze fresh lemon juice into the pot, and taste until it is in a right balance of sweet and sour.
2. Mix fish sauce and chili together, and it'd be used as the sauce.
3. Cook the rice noodles in a water pot until water boils. Leave it for 5 mins, and rinse it with cold water. Drain the water out, and add some broth and it's ready to serve.
4. Put all other ingredients into the pot to cook. Ready to serve once they are fully cooked.