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by ewfood

Yam Talay Seafood Soup

Ingredients

2oz. vermicelli
4fl oz. hot water
1 lime's juice
1.5oz. fish sauce
1 tsp. chili, ground
2 lime leaves, torn
1 tsp. sugar
8 large shrimps, cleaned
3 squid, cut into rings or lengthways
1 shallot, chopped
¼ onion, chopped
1 stalk celery, chopped
handful coriander

Servings
1
Person
Preparation Time
15
min
Cooking Time
10
min

Preparation

1. Put the vermicelli into the hot water for 10 minutes until soft
2. Bring the lime juice, fish sauce, lime leaves, chilies and sugar to a simmer in a saucepan
3. Add the seafood and continue to simmer for 1-2 minutes. Remove from the heat
4. Add the vegetables and serve at room temperature. Garnish with the coriander

Cooks Note

Preparation time: 15 minutes; Cooking time: 10 minutes; Serves 1