

Fish Tofu Soup

Ingredients

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| 8 oz Talapia (thinly sliced) | 1/2 t Cornstarch |
| 1 t Soy Sauce | 1 t Rice Wine |
| 3/4 t Sesame Oil | 1/4 t Salt |
| 1/8 t White Pepper | 2 T Vegetable Oil |
| 2 Ginger Slices | 6 Shiitake Mushrooms (dried) |
| 6 Dried Chilies | 1 c Bean Sprouts |
| 4 c Chicken Broth | 1 1/2 c Water |
| 1 c Napa Cabbage (shredded) | 8 oz Tofu (firm, sliced) |
| 2 Green Onions (chopped) | 1/4 c Cilantro (chopped) |

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Instructions

1. Mix the fish, cornstarch, soy sauce, rice wine, 1/4 teaspoon sesame oil, 1/4 teaspoon salt, and white pepper in a small bowl. Set aside to marinate for 15-20 minutes.
2. Place mushrooms in a bowl and submerge with water. Heat up in the microwave for 3 minutes. Let mushrooms sit for 10 minutes and wash then slice, set aside.
3. Heat vegetable oil in a pot over medium heat. Add the ginger and mushrooms, and sauté for 2 minutes until fragrant and slightly browned. Stir in the dried chilies, and cook for another 30 seconds. Add the bean sprouts and stir for another minute.
4. Add the chicken broth, water, napa cabbage, tofu, and 1/2 teaspoon sesame oil. Bring to a boil and add salt to taste.
5. Once boiling, lay each piece of fish on the surface of the soup one by one. The heat should be medium high. Carefully move the fish around the soup so each piece gets submerged in the hot liquid. Bring the soup to boil, and it's done. Add green onions and cilantro. Mix well and serve immediately.