

Jim Yum Soup

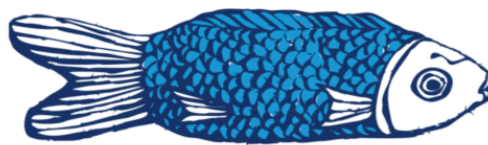
Ingredients

- 2 quarts of homemade chicken stock
- 1/4 cup soy sauce
- 6 shallots, peeled and thinly sliced
- 4 red hot chili peppers, seeded and thinly sliced
- 4 garlic cloves, peeled and thinly sliced
- 1 cup shredded carrots
- 8 ounce button mushrooms, thinly sliced
- 2 limes, zested and juiced, separated
- 1 cup green onions, thinly sliced
- 2 - 3 tablespoons of lemongrass stir-in paste
- 2 teaspoons of ground ginger stir-in paste
- 4 ounces of rice noodles
- 1 can water chestnuts, rough chopped
- 2 pounds peeled, deveined shrimp with the tails removed (frozen are fine)
- 1 cup cilantro, rough chopped
- 1 - 2 teaspoons of kosher salt, to taste
- 2 pinches of sugar

Making It

- Bring the stock and soy sauce to a boil in a medium sized pot. Add the shallots, garlic, chili peppers and cook for 5 minutes.
- Add the carrots, lime zest (reserve the juice for the end), green onions, lemongrass paste, ginger, noodles, shrimp and cilantro. Cook for an additional 4-5 minutes until the noodles are al dente and the shrimp is fully cooked. Add the lime juice, water chestnuts, salt and sugar to taste.
- Serve with extra cilantro to top and drizzle red chili oil to taste.

<https://lepoissonbleu.com/2020/12/24/jim-yum-soup/>



Le Poisson Bleu

RELAX. THEY NEVER KNOW WHAT YOU ACTUALLY PLANNED TO SERVE THEM...