



Bun Rieu (Crab Noodle Soup)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 50 oz of low sodium chicken or vegetable broth
- 3 cups water
- 7 oz of crab paste in soya bean oil (1 jar)
- 7 oz of shrimp paste in soya bean oil (1 jar)
- 4 large tomatoes cut into quarters
- 12 oz of tofu cubed (deep fry if you wish)
- 4 eggs
- 1 pkg of rice stick noodle (thinner is better)
- 2 garlic cloves minced
- 1 medium onion diced
- 1 bunch green onion chopped
- 1 tbsp tomato paste
- 1 tbsp shrimp sauce
- 2 tsp fish sauce
- 1 bundle of fresh mint
- 2 limes

Instructions

Combine broth, water, onion, garlic, tomatoes, tomato paste and shrimp sauce in a large pot. Bring to a boil. In a separate bowl, mix the jars of crab and shrimp paste with fish sauce and eggs. Set aside. Once broth is boiling, turn down heat to medium and simmer uncovered until onions are translucent.

Follow instructions on package to cook rice stick noodles. Strain and drizzle 1/2 tsp of oil to keep from sticking. Set aside.

Back to the broth. Once onions are translucent, carefully pour the crab/shrimp paste mixture in and simmer for 30 minutes. In that last 10 minutes, add tofu.

In a big noodle bowl, place about 1/2 cup of rice stick noodle. Ladle as much broth as you want. Sprinkle with chopped green onion and serve with lime wedges and fresh mint. Should be enough for 4-5 servings.

Also tastes DELICIOUS with steamed rice.