# Stuffed Bitter Melon in Lotus Soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 bitter melon gourd seeded, cut into 2-3" rings
- Handful of vermicelli noodles soaked in cold water until soft
- Handful of dried black fungus mushrooms soaked until reconstituted
- 1 cup vegetarian meat substitute
- Diced half onion
- 1 tsp salt
- 1 tsp pepper
- 1 tsp fish sauce
- 1 egg
- Broth
- Half of lotus root cut unto 1/2" slices
- 50 oz vegetable broth
- 1 garlic clove
- 1 tsp fish sauce
- 1 4" lemongrass stalk
- 1 tsp canola oil

## Instructions

Mix all the ingredients for the stuffing and stuff them into the bitter melons. That's it, you're done with that part. For the broth, high-heat oil and toss in the garlic clove and lemongrass just to infuse flavors. Then add your broth, lotus root, and fish sauce. Cover and bring to a boil. Uncover and turn heat to medium. Carefully place your stuffed bitter melons in the broth, recover and simmer for 15-20 minutes.