



Spicy seafood tofu soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 10 pcs shrimp (shelled)
- 5 pcs squid (cut small)
- 1 pack firm tofu (diced and fried)
- 3 stick spring onion (cut stick)
- slices onions
- 2 eggs
- 5 pcs fresh shitake mushroom (diced)
- 2 tbsp korean chili paste
- 2 tbsp beef base paste
- 1 tbsp salt
- 2 tbsp sugar
- water
- been thread (boiled)
- bean sprouts
- cilantro
- fried garlic

Instructions

- In a deep pan, boil water and beef base,chili paste, salt and mushroom.
- after boiled, add shrimp,squid,let it simmer.
- Add eggs, stir a bit. Let it simmer again and add onion,spring onion, tofu
- Last for taste add sugar.
- In serving dish place bean thread, bean sprouts. pour in the soup garnish with cilantro and sprinkle fried garlic

