

# MARLEY SPOON



## Vietnamese Fish Soup

with Vermicelli Noodles



20-30min



2 Portions

The Vietnamese are so good at balancing flavours and this soup is no exception. You have the saltiness of the fish sauce, the sweetness of the sugar, the tang of the lime juice and the heat of the chilli all popped into simmering stock to create a flavoursome broth that goes so well with fish and fresh herbs. Grab your chopsticks and soup spoon!

## What we send

- cod fillet <sup>4</sup>
- vermicelli noodles
- mint, 1 birds eye chilli, 2 garlic cloves, coriander and kaffir lime leaves
- fish sauce <sup>4</sup>
- lime
- tomato

## What you'll require

### Utensils

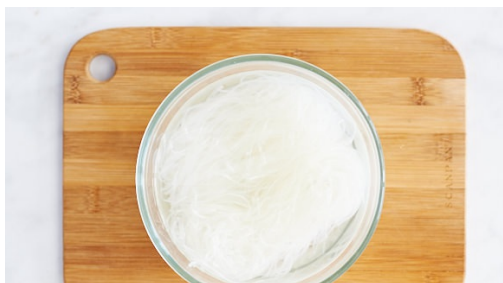
- Kettle
- large saucepan
- sieve
- Our veggies come straight from the farm, so please wash them before cooking.

### Allergens

Fish (4). May contain traces of other allergens.

### Nutrition per serving

Energy 400.0kcal, Fat 3.3g, Proteins 32.7g, Carbs 56.9g



### 1. Prepare noodles

Bring a kettle to the boil. Soak the **noodles** in boiling water for 3 mins. Drain well, rinse with cold water, drain again and set aside.



### 2. Prepare ingredients

Thinly slice the **garlic** and **chilli**.



### 3. Prepare stock

Heat 750ml (3 cups) water in a large saucepan over high heat. Add the **garlic**, **chilli** and **lime leaves**. Cook over low heat for 15 mins or until the stock is fragrant.



### 4. Start soup

Meanwhile, dice the **tomatoes**. Squeeze the **lime juice** into a bowl and add the **fish sauce** and 1½ tbs **sugar**. Stir well. Cut the **fish** into 2cm pieces. Pick the **mint** and **coriander** leaves (discard stems).



### 5. Add tomatoes

Add the **tomatoes**, **lime** and **fish sauce mixture** to the **stock**. Cook over medium heat for 5 mins.



### 6. Get ready to serve

Add the **fish** and cook for a further 2-3 mins until the fish is cooked. Divide the **noodles** between large serving bowls. Spoon over the **soup** and serve topped with the **herbs**.