

Asian Fish Soup

Ingredients

- 2 lbs White Fish (Striped Bass, Rockfish, Lingcod), cut into 1 inch chunks
- 1 lb Raw Shrimp, shelled, deveined, and tails removed cut into ½ inch chunks
- 6 cups fish stock
- 6 Roma tomatoes - seeded and diced
- 1 Tablespoon cooking oil
- 2 tsp sugar
- 1 fresh lime juiced
- 1 cup fresh Cilantro leaves
- Bean Vermicelli Noodles
- Sriracha Sauce
- 2 teaspoons salt
- 1 teaspoon Sriracha
- Hoisin Sauce

Aromatics

- 5 shallots - peeled and thinly sliced
- 1 Tablespoon minced ginger
- 2 cloves garlic - peeled and finely minced

Fish Marinade

- 1 Tbsp cornstarch
- 1 Tbsp fish sauce
- 2 Tablespoons Fish Sauce (or more to taste)

Preparation

1. Place the fish and shrimp in a large mixing bowl. Add cornstarch and fish sauce and use a clean hand to toss to let the cornstarch and fish sauce coat the pieces. Set aside in fridge to marinate while you prepare the other things.
2. Preheat a large heavy-bottom pot with some oil.
3. Add the chopped ginger, garlic, shallots and sauté over medium heat for about 5 minutes.
4. Add fish stock and tomatoes. Bring to a boil.
5. Lower the heat and let it simmer for about 15 minutes until the tomatoes are soft. You can let it continue to let it simmer at this point until you are ready to serve.
6. Add noodles to hot water in a separate pot to soften per directions.
7. **When ready to serve**, bring the soup back to a gentle simmer and add the fish fillets, shrimp, salt, Sriracha, and lime juice. Let it cook for about 2-3 minutes. The fish is easily flaked if it's cooked through, if not, let it cook a bit longer. Have a taste and add more Sriracha and salt to your taste if needed. Drain the noodles.
8. Ladle soup into serving bowls. Add noodles and garnish with cilantro just before serving with Sriracha and Hoisin sauce on the side.

Notes

This is an excellent use of my Fish Stock recipe. When making the fish stock, set aside six cups of the freshly strained fish stock.