

Misua Soup Recipe

(Wheat Flour Vermicelli Soup Recipe)

Ingredients: Serves 6

3 tablespoons cooking oil
4 cloves garlic, peeled and chopped
200 g (7 oz) chicken fillet, minced (ground)
1.8 liters (58 fl oz) water
200 g (7 oz) dried wheat flour vermicelli (misua), soaked for 1 minute in cold water just before use
400 g (14 oz) prawns (shrimps), shelled and de-veined
4 teaspoons light soy sauce
¼ teaspoon salt
pinch of sugar

Garnish:

3 tablespoons crisp-fried shallots
2 scallions, trimmed and chopped

Method:

Heat the cooking oil and sauté garlic until fragrant. Add the chicken and stir-fry for a minute. Add the water, stir and bring to a boil. Add the wheat flour vermicelli, prawns (shrimps) and soy sauce to the soup. Season with salt and sugar. When prawns are cooked, about 3-4 minutes, remove from the heat. Garnish with crisp-fried shallots and scallions and serve immediately.

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