

Starfrit: Home made Cup-A-Soup

Recipe for 4 persons

Description

Rice vermicelli soup accompanied by vegetables and shrimp. All served in your Starfrit Lock&Lock lunch box. Easy to bring to work, all that is needed is hot water.

Ingredients

Preparation

- 1 Unit(s) Onion
- 1 Tbsp Chopped garlic
- 1 Tbsp Roasted sesame oil
- 1 Tbsp Fresh ginger
- 3 Cup(s) Boiling water
- 1 Tbsp Fish sauce Nuoc-mâm
- 1 Tbsp Sugar
- 0.50 Tsp Coriander seeds
- 1 Unit(s) Star anise
- 2 Cup(s) Matane shrimps
- 4 Portion(s) Rice vermicelli
- 0.75 Cup(s) Sprouted soybeans
- 8 Leaf(ves) Mint
- 8 Leaf(ves) Fresh cilantro
- 4 Wedge(s) Lime

Preparation

- Preparation time **20 mins**

Preparation

In a skillet, heat the sesame oil and sweat the minced onions. Add the shrimp and cook for another 3-4 minutes. Season with salt and pepper. Add the garlic, ginger, fish sauce, coriander and star anise. Add the sugar. Combine well and let cook for a few minutes.

Plating

Place the rice noodles in the bottom of your Lock&Lock box and transfer the prepared mix on top. Garnish with cilantro and mint leaves. Finalise with soy beans. When ready to eat, pour boiling water in the box so as to cook the noodles instantly.

Bon appétit!