



Sour Prawn Soup

Ingredients

- 1 kg Shrimp
- 2 tbsp Vegetable Oil
- 5 cups Water
- 1 pc Onion
- 2 pcs Tomato
- 2 pcs Green Finger Chili
- 1 package MAGGI® Magic Sinigang Original Sampalok Mix
- 1 tbsp Fish Sauce
- 1 tsp Brown Sugar
- 1 cup long bean sprouts
- 0.25 cup Scallion
- 8 sprigs Cilantro
- 4 sprigs Basil

Instruction

1. Sauté shrimp heads in oil. Crush heads to extract more of its flavor. Pour water and simmer for 10mins. Strain broth into another pot. Bring to a boil.
2. Add onion, tomato and siling panigang and simmer for 5mins.
3. Pour MAGGI® Magic Sinigang Original Sampalok Mix and season with fish sauce and sugar.
4. Add prawns. Stir in bean sprouts and transfer into a serving bowl. Garnish with scallions, cilantro and Thai basil. Serve immediately.

Nutrition

Carbohydrates	25.01 g
Energy	294.39 kcal
Fats	6.77 g
Protein	42.56 g

40 Minutes

6 Servings