

## Vietnamese Tomato Soup Noodle

### **Ingredient:**

Vegetarian beef     200g  
Water or vegetable stock     2.5 to 3 litre  
Ginger     20g  
Frozen lemongrass     3 sticks  
Tomato     1kg  
Tomato paste     2 tablespoons  
Tomato sauce     4 tablespoons  
Vegetarian chicken chunks (textured vegetable protein)     200g  
Fried tofu puff     90g  
Thai Basil leaves     about 6 pieces, chop finely  
Salt     1 tablespoon  
Oil     1 tablespoon  
Rice noodle/Vermicelli     1 packet

### **Cooking Method:**

- Clean and smash the ginger; wash the tomatoes, half diced and the other half cut into round thick slices.
- Wash the Thai basil; cut all fried tofu puffs in half and blanch in boiling water.
- Defrost the frozen lemongrass, wash and smash it.
- Fry the vegetarian chicken chunks until golden color and set aside.
- Heat up wok and add some oil. First put in the smashed ginger and stir fry for a short while, then add lemongrass and tomato dices successively. When the tomato dices become slightly mushy, add tomato paste and tomato sauce, stir fry until fragrant.
- Then add water to boil, put in vegetarian beef, vegetarian chicken chunks, thick tomato slices and halved fried tofu puffs, slow cook for 1 hour; add in salt.
- Boil another pot of water, put the rice noodle into the hot boiling water until cooked thoroughly, then drain in a colander and rinse under cold water to cool.
- Serve the rice noodle with the tomato soup, and chopped basil on top.