

## Hot and sour seafood soup

BBC  
RADIO



By John Quigley

### Ingredients

1 litre/1¾ pints hot chicken stock  
1 lemongrass stalk, bruised  
4 garlic cloves, finely chopped  
2.5cm/1in piece fresh ginger, cut into matchsticks  
1 tbsp soy sauce  
1 tbsp fish sauce  
1 bird's-eye chilli, seeds removed, finely chopped  
1 tbsp rice vinegar  
1 tbsp brown sugar  
2 lime leaves  
1 lime, juice only  
375g/13oz raw king prawns, peeled and deveined  
1 red pepper, seeds removed, sliced  
150g/5½oz pak choi, chopped  
2 free-range eggs, beaten  
salt and freshly ground black pepper  
fresh basil leaves,  
Lemon or lime wedges  
chilli sauce, to serve



**Prep Time: 10 mins**  
**Cooking Time: 5 mins**  
**Serves: 2**

### Method

1. Place the chicken stock into a pan and bring to the boil.
2. Add the lemongrass, garlic, ginger, soy sauce, fish sauce, chilli, vinegar, sugar, lime leaves and lime juice. Reduce the heat and simmer for five minutes.
3. Add the prawns, pepper and pak choi and cook for another 4-5 minutes, or until the prawns are cooked through.
4. Beat the eggs in a bowl, then slide into the soup and stir. Season, to taste, with salt and freshly ground black pepper.
5. Serve with basil leaves, lemon or lime wedges and chilli sauce.