



## Hot and Sour Soup

Ready to try your hand at Indo-Chinese fusion? This hot and sour soup recipe is an easy introduction; it takes just minutes to cook, and, if you plan ahead, the prep time is minimal. This is a great soup for a rainy day, to pack for lunch at work - or just to impress your friends at your next dinner party!

### Ingredients

Vegetables of your choice (I recommend spring onions, carrots, bell peppers, cabbage and mushrooms)

1/2 cup instant noodles

1/2 cup tofu

1/2 tbsp minced ginger

1/2 tbsp minced garlic

3 cups vegetable stock

2 tbsp corn starch

2 tbsp olive oil

1 tsp vinegar

1 tbsp chili sauce

2-3 tbsp stir fry or hot & sour sauce

2 tbsp soy sauce

Salt to taste

### Preparation Process

Mix ¼ cup of water and vegetable stock in a saucepan and bring to a boil. Pour in the instant noodles, vinegar and sauces and cook for 1 minute. Add the salt and continue to cook at low heat.

Heat the olive oil a pan, and, one at a time, add the vegetables, ginger, garlic and a pinch of salt and stir fry until cooked, then remove from heat

In a measuring cup, stir the cornstarch in a small amount of water and pour it into the soup. Pour in the tofu, then stir in the vegetables. Once everything is mixed, serve with a sprinkling of green onions on top.

If you want to watch the video again. Click [here](#).