



**Nutrition Facts**

Serving Size		1 12th recipe
Amount Per Serving		
Calories 280		
		% Daily Value
Total Fat	17g	26%
Saturated Fat	4g	20%
Cholesterol	75mg	25%
Sodium	1960mg	82%
Total Carbohydrate	17g	6%
Dietary Fiber	2g	8%
Protein	14g	28%
Vitamin A %		Vitamin C %
Calcium %		Iron %



Total Time  
**NOT  
AVAILABLE**

Serving Size  
**1 12TH RECIPE**

Difficulty  
**EASY**

Yields  
**12**

### INSTRUCTIONS

1. Prepare soup with water as directed.
2. Sauté shrimp and mushrooms in oil for about 5 minutes or until shrimp are cooked and mushrooms are browned.
3. Stir shrimp mixture, tomatoes and chili garlic sauce into soup; bring to simmer. Cook for about 5 minutes or until mushrooms are tender. Stir in lime juice, soy sauce and fish sauce.



#### Tip

For each portion, ladle 1 1/3 cups (325 mL) into bowl; garnish with 2 tsp (10 mL) cilantro.