

PORTUGUESE FISH SOUP

Ingredients

200 grams of fish (any type) 1 cup of small pasta 100/150 grams prawns
2/3 medium size tomatoes
3 soup spoons of tomato pulp 1 small onion

1 clove of garlic
Fresh coriander (to taste)
½ bay leaf
2 tbsp of olive oil Salt to taste Water

Method:

- Boil the fish in salted water. Remove the skin and bones and prepare it in small pieces.
- Peel one tomato but leave the skin of the others. Cut tomatoes in small pieces
- Peel the onion and garlic. Chop both in small pieces and add olive oil. Take it to stove, medium heat. Let the onion and garlic fry until they turn golden.
- Add the tomatoes, bay leaf and let it fry for 5 minutes. After the tomato is cooked, remove the bay. You can reduce to purée or not.
- Add the tomato pulp, salt and water. I generally use 1.5 liters of water (6 cups) but it depends on the quantity I want to make. You can use more fish and pasta to make soup to serve more than 4 persons.
- When the tomato soup base starts boiling add pasta and let it cook. Mix once in a while. Before the pasta is well done add prawns, fish (previously boiled) and chopped fresh coriander.
- Add salt and let it cook until prawns are well done.
- Serve simple or with fried bread cubes.