

# Thai Rice Soup with Shrimp

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1. Cook rice – in a medium pot, combine the jasmine rice and 1 cup of water. Heat to boiling on high.
2. Once boiling, reduce the heat to low. Cover and cook without stirring for 12 to 14 minutes, or water has been absorbed and rice is tender.
3. Turn off the heat and fluff with a spoon, cover to keep warm, set aside.
4. While the rice is being cooked, wash and dry the vegetables and shrimp. Finely chop the cilantros and scallions. Peel and devein the shrimp.
5. In a large pot, heat 2 teaspoons of olive oil on medium heat until hot, add the cilantros and stir 1-2 minutes until soften.
6. Add 2 cups of water, 2 Tablespoons of fish sauce, 1 teaspoon of soy sauce, 1 Tablespoon of **Ginger Broth Concentrate w/Umami**, cooked jasmine rice and return to the boil.
7. Add the shrimp into the pot, continue to cook until they turn pink.
8. Serve on a bowl, garnish with the scallions and fried garlic. (if you have)