



# Sinigang Na Hipon (Shrimp/Fish in Sour Soup)

Recipe Provided by: Maria Mendoza-Lemes  
Traditional Filipino Recipe

## INGREDIENTS

- ¼ cup onion, sliced
- ¼ cup, tomatoes, chopped
- 10 pieces camias (lemon, calamansi, or green “sampaloc” can be used to sour soup)
- 6 cups water
- ½ pound fresh medium-sized shrimp (can substitute with fish, such as trout, tilapia, and catfish)
- 1 teaspoon salt
- 2 cups kangkong leaves and tender stalks (swamp cabbage)

## DIRECTIONS

1. Sauté onion and tomatoes.
2. Add camias and cook until tender and mushy.
3. Add rice water and let boil.
4. When boiling, add the shrimp or fish.
5. Season with salt.
6. Add kangkong and cook 2 minutes.

## NOTES

