

Sinigang (Waterless) Soup

When that cold starts coming on, it's time for this soup! It's an infusion of vitamins that knocks those invaders right out! Great served over Jasmin rice!

- 1 large Onion (#3 Cone)
- 2 large Tomatoes ($\frac{3}{4}$ " slices)
- 1 Zucchini (32 Cone)
- 1 long thin Eggplant **or** 1 large Eggplant (cut in $\frac{3}{4}$ " pieces)
- $\frac{1}{2}$ - 1 Jalapenos (Chopped with seeds and ends cut off)
- 1 pkg Knorr Tamarind Soup Mix
- $\frac{3}{4}$ lb. Fish **or** Chicken
- 1 Lemon squeezed on Fish/Chicken
- Fish Sauce (5 shakes or so)
- 4-5 Baby Bok Choy (Chopped)

Layer all (in order) into 5-Quart Wok. Medium-click-Low for 30 minutes. Cut up Fish/Chicken and stir soup before serving.