

## Pumpkin Fish Soup

### Ingredients:

- 1 pumpkin (about 1/2catty)
- 2 tomatoes
- 1 fish (about 1/2catty)
- 2 pieces of ginger
- a little salt
- a little oil (olive oil)

### Directions:

1. Clean and remove the seeds of the pumpkin. Cut the pumpkin with skin.
2. Clean and remove the seeds of the tomatoes and cut into cubes.
3. Remove the fish gills and organs, clean well and drain.
4. Fry the fish, then put into a fish bag and tie the bag well.
5. Boil a pot of water, then put in the pumpkin, fish, tomatoes and ginger. Cook about half hour.
6. When the soup is cooked, take out the fish bag and add a little salt.

Serves: 4