

Misua and Patola Soup with Shrimp - A Filipino Comfort Classic

Try This Misua and Patola Soup with Shrimp Recipe



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3 min

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INGREDIENTS

Misua noodles
Shrimp, peeled and deveined
Patola (sponge gourd), peeled and sliced
Garlic, minced
Onion, chopped
Ginger, sliced or minced
Chicken or vegetable broth
Salt and pepper, to taste
Green onions, sliced, for garnish

Ingredient Tips & Swaps:

Misua Noodles: These super-thin wheat noodles cook fast. If unavailable, substitute with angel hair pasta.

Patola: Also called luffa or sponge gourd, patola has a soft, cucumber-like texture. Zucchini is a mild substitute.

Shrimp: Medium to large works best. You can also use fish fillets or tofu for a pescatarian or vegetarian twist.

Broth: Chicken broth adds depth, but vegetable broth works well too.

Instructions:

1. Build the Aromatics:
2. Cook the Shrimp:
3. Add the Broth:
4. Simmer with Patola:

5. Cook the Misua:

6. Season & Garnish:

Tips for Success:

Prep ahead: Slice patola and clean shrimp before starting for a smooth workflow.

Don't overcook shrimp-they turn rubbery fast.

Use low-sodium broth so you can season to your taste.

Serving Suggestions:

A Light Tangy Chicken Salad for a refreshing balance.

Instant Pot Lasagna if you want a cozy, hearty second course.

Turkey Wings for a soul-food inspired duo.

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days. Reheat gently to avoid overcooking noodles or shrimp.

Freezer: Best enjoyed fresh. Misua softens too much when frozen.

More Recipes You'll Love:

Tomato Skillet with Okra and Sausage - another quick stovetop favorite.

Cajun Chicken Gumbo - perfect for a Southern-style soup swap.

DIRECTIONS

1. **Build the Aromatics:** Heat oil in a pot over medium heat. SautØ garlic, onion, and ginger until soft and fragrant.
2. **Cook the Shrimp:** Add shrimp to the pot and cook until pink and just opaque. This takes about 2-3 minutes.
3. **Add the Broth:** Pour in your chicken or vegetable broth and bring to a gentle boil.
4. **Simmer with Patola:** Add the sliced patola and simmer until tender, about 5-7 minutes.
5. **Cook the Misua:** Add the misua noodles and simmer for 1-2 minutes-just until they soften. Don't overcook.
6. **Season & Garnish:** Taste and adjust with salt and pepper. Ladle into bowls and top with sliced green onions.
7. **Tips for Success:** Prep ahead: Slice patola and clean shrimp before starting for a smooth workflow.
8. Don't overcook shrimp-they turn rubbery fast.
9. Use low-sodium broth so you can season to your taste.
10. **Serving Suggestions:** This soup makes a beautiful light meal on its own or as a starter. For a complete meal, try pairing it with:
11. A Light : Tangy Chicken Salad for a refreshing balance.
12. Instant : Pot Lasagna if you want a cozy, hearty second course.
13. Turkey : Wings for a soul-food inspired duo.
14. **Storage & Leftovers:** Fridge: Store in an airtight container for up to 3 days. Reheat gently to avoid overcooking noodles or shrimp.
15. **Freezer:** Best enjoyed fresh. Misua softens too much

when frozen.

16. More Recipes You'll Love: If you're a fan of light and cozy meals:
17. Tomato : Skillet with Okra and Sausage - another quick stovetop favorite.
18. Cajun : Chicken Gumbo - perfect for a Southern-style soup swap.
19. Final Thoughts: This Misua and Patola Soup with Shrimp is light enough for a midday meal yet satisfying enough for dinner. Simple, fresh, and deeply comforting, it's one of those recipes that feels like home in a bowl. A must-try for fans of noodle soups and Filipino cuisine alike.
20. Let me know if you give it a try-and don't forget to share your favorite toppings or twists! Follow along for more soulful, easy recipes from the heart.

TIPS FOR SUCCESS

Prep ahead: Slice patola and clean shrimp before starting for a smooth workflow.

Don't overcook shrimp -they turn rubbery fast.

Use low-sodium broth so you can season to your taste.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/misua-and-patola-soup-with-shrimp-a-filipino-comfort-classic/>