



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Chicken Bone Broth

The Ugly Mug Bone Broth Kitchen makes its delicious broth from WA veggies and free-range chickens. You can re-use the jar to store any leftovers!



## D2 Chicken Pho Noodle Soup with Asian Greens

A speedy twist on the much-loved Vietnamese noodle soup! Chicken broth simmered with cinnamon and star anise, served with rice noodles, Asian greens and fresh mint.

 20 minutes

 2 servings

 Chicken

8 July 2022

## For the little ones!

*For smaller bites, you can cut the noodles into shorter lengths using kitchen scissors. Shred the chicken into smaller pieces and slice the mint instead.*

## FROM YOUR BOX

RICE NOODLES	1 packet
GINGER	1 piece
STAR ANISE/CINNAMON	1 packet
CHICKEN BONE BROTH	1 jar (250ml)
CARROT	1
MINT	1 packet
COOKED CHICKEN BREAST	1 packet
ASIAN GREENS	2 bulbs

## FROM YOUR PANTRY

fish sauce (or soy sauce), sugar (of choice)

## KEY UTENSILS

2 saucepans

## NOTES

You can add the carrot and chicken to the broth in step 4 for a warmer dish if preferred.

You can serve this dish with lime or lemon wedges, hoisin sauce, fried shallots or fresh chilli for extra flavour!



### 1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles and cook according to packet instructions or until al-dente. Drain and rinse under cold water.



### 2. SIMMER THE BROTH

Peel and grate ginger. Add to a second saucepan with cinnamon quill, star anise and chicken broth. Pour in **2 cups water**. Cover and bring to a simmer over medium-high heat for 10 minutes (see step 4).



### 3. PREPARE THE TOPPINGS

Julienne or ribbon carrot using a vegetable peeler (see notes). Pick mint leaves. Set aside with chicken (shred if preferred).



### 4. COOK THE ASIAN GREENS

Rinse and slice Asian greens. Add to broth for last 2-3 minutes simmering time to cook until tender. Season broth to taste with **1-2 tbsp fish sauce** and **1/2-1 tbsp sugar**.



### 5. FINISH AND SERVE

Divide noodles, broth and Asian greens among bowls. Serve at the table with toppings for everyone to build their own bowl (see notes).

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

