

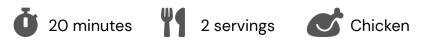
Product Spotlight: Chicken Bone Broth

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!

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.



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.

8 July 2022

FROM YOUR BOX

| RICE NOODLES | 1 packet |
|---------------------|---------------|
| GINGER | 1 piece |
| STAR ANISE/CINNAMON | 1 packet |
| CHICKEN BONE BROTH | 1 jar (250ml) |
| | _ |
| CARROT | 1 |
| CARROT | 1 1 packet |
| | - |
| MINT | 1 packet |

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).

