



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Chicken Bone Broth

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



D4 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

 4 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
BEAN SHOOTS	1 bag
ASIAN GREENS	1 bunch

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 **1.2L 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. Pick mint leaves. Set aside with chicken (shred if preferred) and bean shoots (see notes).



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 **2-3 tbsp fish sauce** and **1-2 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

