



### Product Spotlight: Vietnamese Spice Mix

Our custom-blend spice mix is made with cinnamon quill, star anise, cloves, cardamom pods and fennel seeds to give you a delicious and authentic Pho at home!



## Chicken Phở

### with Turmeric Noodles

A nourishing noodle soup dish with a fragrant broth simmered with whole spices and organic chicken stock from Urban Forager, then topped with sliced chicken, fresh bean shoots, Thai basil, chilli and lime.



40 minutes



2 servings



Chicken

## Garnish to taste!

*Vary the garnishes to taste! Delicious toppings could include radishes, mint, spring onions, carrots or crispy shallots.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	52g	22g	57g

## FROM YOUR BOX

GINGER	1 piece
PHỞ SPICE MIX	1 packet
CHICKEN STOCK PASTE	1 small jar
FLAT RICE NOODLES	1 packet
LIME	1
CHICKEN SCHNITZELS	300g
GREEN CHILLI	1
THAI BASIL	1 packet
BEAN SHOOTS	1 bag
ASIAN GREENS	1 bunch

## FROM YOUR PANTRY

oil for cooking, pepper, soy sauce, fish sauce (optional), sugar (or honey), ground turmeric

## KEY UTENSILS

2 saucepans, frypan

## NOTES

Take care not to overcook the noodles and rinse thoroughly in cold water to prevent them breaking when the broth is poured on top.

Use Asian greens to taste. They can be quite sandy so rinse well after cutting by submerging them in a bowl of water.

*Pho spice mix: cinnamon quill, star anise, cloves, cardamom pods and fennel seeds.*



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### 1. SIMMER THE BROTH

Peel and grate **ginger**. Heat a large saucepan over medium-high heat. Add ginger, **Phở spice mix** and **chicken stock** paste. Pour in **1.2L water** and bring to a boil. Cover and simmer for 15 minutes.



### 2. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and **1 tsp turmeric** and cook according to packet instructions or until al-dente (see notes). Drain and rinse under cold water.



### 3. COOK THE CHICKEN

Zest 1/2 **lime**. Heat a pan over medium-high heat. Coat **chicken** with **lime zest**, **2 tsp soy sauce** and **1/2 tsp sugar**. Cook for 5 minutes on each side or until golden and cooked through. Set aside on a chopping board, reserve pan for step 5.



### 4. PREPARE THE GARNISH

Meanwhile, thinly slice **chilli**. Pick **Thai basil** leaves. Wedge 1/2 **lime**. Set aside with **bean shoots**.



### 5. COOK THE GREENS

Trim, quarter and rinse **Asian greens** (see notes). Wipe the frypan clean. Reheat with **oil** over medium-high heat. Add greens and cook for 2 minutes on each side or until tender to your liking. Season with **soy sauce** and **pepper**.



### 6. FINISH AND SERVE

Slice chicken and season broth with juice from 1/2 **lime**, **1 tsp fish (or soy) sauce** and **2 tsp sugar**.

Rinse noodles again and divide among bowls. Add sliced chicken, broth and garnish to taste.

**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**

