

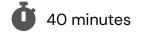




Chicken Phở

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.







Garnish to taste!

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

TOTAL FAT CARBOHYDRATES

88g

FROM YOUR BOX

| GINGER | 1 piece |
|-----------------------|-------------|
| PHỞ SPICE MIX | 1 packet |
| CHICKEN STOCK PASTE | 1 small jar |
| TURMERIC RICE NOODLES | 1 packet |
| LIME | 1 |
| CHICKEN SCHNITZELS | 600g |
| 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)

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.

The Asian greens can be sandy! 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 to yield 11/2 - 2 tbsp (use to taste). Heat a large saucepan over medium-high heat. Add ginger, Phò 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 boil. Add noodles and cook according to packet instructions or until al-dente (see notes). Drain and rinse under cold water.



3. COOK THE CHICKEN

Zest lime. Heat a pan over medium-high heat. Coat chicken with lime zest, 1 tbsp soy sauce and 1 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 basil leaves. Wedge 1/2 lime. Slice chicken. 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 or 2 minutes on each side or until tender to your liking. Season with soy sauce and pepper.



6. FINISH AND SERVE

Season broth with juice from 1/2 lime, 1 tsp fish (or soy) sauce and 2 tsp sugar.

Divide noodles among bowls. Add sliced chicken, broth and garnish to taste.

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