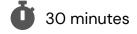




# Chicken Pho Noodle Soup

Shredded chicken with rice noodles in a warming soup using The Ugly Mug's chicken bone broth and aromatic cinnamon, topped with fresh mint and bean shoots.







# Spice it up!

Garnish your soup with fresh coriander, lime wedges or sliced red chilli if you have some.

TOTAL FAT CARBOHYDRATES

#### FROM YOUR BOX

RICE NOODLES	1 packet
SPRING ONIONS	2
GINGER	1 piece
CHICKEN BREAST FILLET	300g
STAR ANISE/CINNAMON STICK	1 packet
CHICKEN BONE BROTH	1 jar (250ml)
RED CAPSICUM	1/2 *
MINT	1/2 bunch *
BEAN SHOOTS	1 bag

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil, salt and pepper, sugar (of choice), chilli flakes, fish sauce (or soy sauce)

#### **KEY UTENSILS**

saucepan, saucepan with lid

#### **NOTES**

Use sesame oil to cook the aromatics for more depth in flavour.



#### 1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles to boiling water and simmer for 2-3 minutes, or until cooked al dente. Drain and rinse in cold water.



#### 2. COOK THE AROMATICS

Heat a saucepan over medium-high heat with **oil** (see notes). Slice spring onions, peel and grate ginger to yield 1/2 tbsp. Halve chicken fillet lengthways. Add to saucepan with star anise and cinnamon stick.



# 3. SIMMER THE BROTH

Pour in chicken broth and 3 cups water. Stir in 1/2 tsp sugar and 1 tbsp fish sauce. Cover and simmer for 15 minutes until chicken is cooked through (see step 5).



# 4. PREPARE THE TOPPINGS

Meanwhile, slice capsicum and pick mint leaves. Set aside with bean shoots.



# 5. SHRED THE CHICKEN

Remove cooked chicken from broth and slice or shred using two forks.



# 6. FINISH AND PLATE

Season broth with **salt and pepper**. Divide noodles and broth among bowls. Top with even amounts of chicken and fresh toppings. Garnish with **chilli flakes** 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



