



Product Spotlight: Mint

Mint is frequently used in various industries in the production of baked goods, chocolates and chewing gums as well as various lotions, perfumes and shampoos!



2 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.

 30 minutes

 2 servings

 Chicken

24 August 2020

Spice it up!

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

Per serve: **PROTEIN** 48g **TOTAL FAT** 5g **CARBOHYDRATES** 91g

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 |

**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

