



Pho Style Chicken Noodle Soup

with Snow Peas



20-30min



2 Portions

A traditional Vietnamese soup that's usually consumed for breakfast, pho is a light and flavoursome soup that's traditionally made by simmering stock overnight to intensify the flavour. However, we've created a super speedy version that's short on time, but certainly not on flavour.

What we send

- Chicken, Free Range, Breast Fillet 2 x 150gm, Boneless Skinless
- rice vermicelli noodles
- spice mix
- sauce mix ^{1,4,6}
- 1 birds eye chilli, Thai basil, 1 spring onion
- chicken stock powder
- lime
- snow peas

What you'll require

Utensils

- Colander
- Kettle
- medium saucepan

- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Fish (4), Soy (6). May contain traces of other allergens.

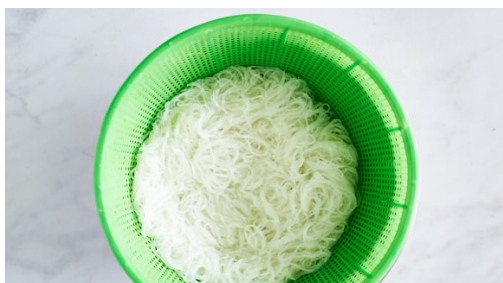
Nutrition per serving

Energy 585.0kcal, Fat 3.0g, Proteins 39.1g, Carbs 96.6g



1. Prepare ingredients

Trim and thinly slice white part of **spring onion** and cut green part into 3cm lengths. Pick the **Thai basil** leaves (discard stems). Thinly slice the **birds eye chilli** (deseed for less heat if you prefer). Trim the **snow peas** and thinly slice lengthwise. Cut the **lime** into wedges. Bring a kettle to the boil.



4. Prepare noodles

Meanwhile, place the **noodles** in a heatproof bowl and cover with boiling water. Stand for 1-2 mins, gently separating the strands if sticking together. Drain and keep warm.



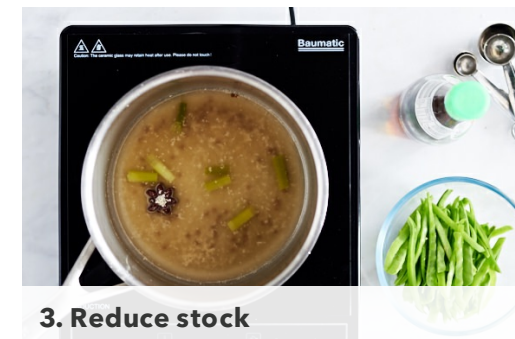
2. Poach chicken

Place the **chicken breast fillets** in a medium saucepan and cover with the **chicken stock powder**, 750ml (3 cups) water, **spice mix** and **green part of onion**. Bring to the boil over medium-high heat. Lower heat to a simmer and poach for 6-8 mins turning halfway through. Remove chicken and stand loosely covered.



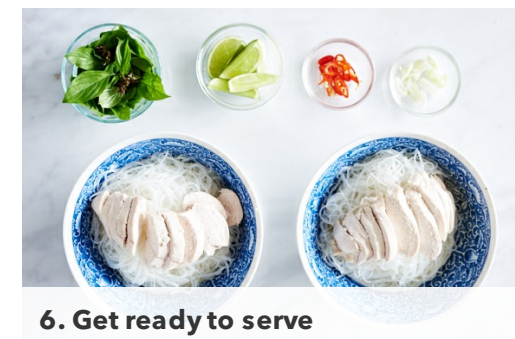
5. Slice chicken

Meanwhile, slice the **chicken** across the breast into 5mm diagonal slices.



3. Reduce stock

Increase heat and allow to simmer rapidly for a further 3-4 mins until stock is reduced slightly and darker in colour. Add the **sauce mix** and **snow peas** and simmer for 1 min.



6. Get ready to serve

Divide the **noodles** between 2 large bowls. Top with **chicken** and pour over **broth**. Garnish with **Thai basil**, **lime wedges**, **white part of onion** and **chilli** to taste.