

Sparkle Kitchen

“Quick” Chicken Pho

(serves 4)

Ingredients

3 chicken thighs, with bone and skin

a thumb sized piece of fresh ginger, chopped into large chunks

2 tablespoons oyster sauce

5 star anise

a cinnamon stick

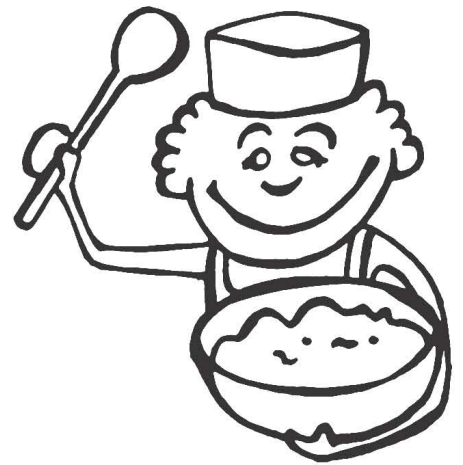
1 package rice noodles

1 bunch bok choy

½ cup shredded carrots

salt, to taste

lime wedges, bean sprouts, jalapeno peppers, soy sauce, and hot sauce, for serving



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Directions

Put the chicken, ginger, oyster sauce, star anise, and cinnamon into a large stock pot and cover it with about 12 cups of water. Bring the pot to a boil, then let the mixture simmer for about an hour. At the end of that time, skim out the chicken and spices, but reserve the water, which will have transformed into a magically scented broth. Keep the broth hot as you complete these next steps.

Separate the chicken from the spices as best you can, and use a pair of forks to shred it and remove the bones and skin. (You can discard the spices.) Add the chicken meat back to the simmering broth.

Next, get a separate pot of water boiling to cook the noodles. While the water is heating, rinse and roughly chop the bok choy. Cook the rice noodles according to the package directions.

When the noodles are almost done, add the bok choy and shredded carrots to the broth, and turn down the heat until it's just enough to keep the soup warm. Taste the broth and add a pinch of salt if you think it's needed.

When the noodles are finished, rinse them well. Put a pile of noodles into each serving bowl, and ladle warm broth over the top. Serve with lime wedges, bean sprouts, jalapenos, soy sauce, and/or hot sauce.

Enjoy!