

Pho Ga (Chicken Noodle Soup)

Bowls of pho are the hamburgers of Vietnam: incredibly popular, eaten every day by a majority of the population, young and old. In the mornings in Hanoi, you see commuters sitting astride their parked mopeds, slurping down a bowl before they continue on to work. Every pho place serves the soup with a plate of garnishes: rau ram, mint, Thai basil, slices of jalapeño chili, bean sprouts, lime wedges, and sometimes fried shallots or Chinese doughnuts.

Ingredients

1 package rice vermicelli
chicken stock (approx. 1250 ml)
2 cm piece of ginger thinly sliced
1 pod cardamom
2 cloves of garlic minced
2 skinless boneless chicken breasts
2 green onions chopped
15 ml fish sauce
a pinch of sugar
pepper to taste

For the garnishings:

500 ml bean sprouts
fresh basil leaves chopped
fresh cilantro chopped
½ green chili thinly sliced
1 lime cut into wedges

Directions

Prep: 15min › Cook:25min › Ready in: 40min

1. Soak the rice vermicelli in a bowl of hot water to soften. Drain and set aside.
2. Put the chicken broth in a pot. Add the ginger, cardamon, garlic, chicken breasts and bring to a boil. Remove the chicken breasts when they're cooked, shred the meat and set aside.
3. Strain the broth and simmer on low heat for another 10 minutes. Add the chopped green onions and season with sugar (optional), fish sauce and pepper.
4. Divide the noodles into the individual bowls. Ladle the soup over it and top with shredded chicken and the garnishings, according to preferred quantities. Serve hot.

