

Merrifield Garden Center

Recipes

Vietnamese Chicken Noodle Soup

By Merrifield Chef Lilienne Conklin

This is my interpretation of a beloved, classic soup. Traditionally, this soup is made with beef. I really like it with chicken. We order it often when we go out so I decided to take my chances at making it. It's very simple - and it'll fill your house with an intoxicating aroma. Try it!

Soup Ingredients

Homemade chicken stock, about 1.5 cups per person
One Pho sachet (available in Asian grocery stores)
One onion, blistered in the oven with the skin on and studded with two cloves
A bunch of cilantro stems
2 pieces of star anise
1 teaspoon coriander seeds

Condiments

Fresh cilantro
Fresh mint
Fresh basil
Lime wedges
Sliced jalapeño
Bean sprouts

Bowl Ingredients

Poached chicken breasts, cooled and sliced thin
One package of rice noodles
White onion, sliced paper thin
Green onion, sliced thin

Sauces

Sirach Sauce
Hoisin Sauce

Directions

Steep the chicken stock with the sachet and other soup ingredients about one hour until very hot and fragrant.

Prepare the noodles according to package directions. In large, deep soup bowl, place about 1 cup of noodles, slices of chicken breast and slices of white and green onion in the bottom of the bowl. Pour the very hot soup over the noodles, chicken and onions - and garnish with any or all of the desired condiments.

Traditionally, the Vietnamese do not add the sauces to the bowl of soup, but rather squirt each in little bowls and dip the chicken into the sauces. The sirach is quite spicy, so go easy on it. It's a very tasty hot sauce with a little garlic punch.