

Chicken Pho



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Serves: 10



Prep & Cook Time: 30 minutes

Ingredients

15 cups (3.75 L) no salt added chicken broth
10 cloves garlic, minced
1/4 cup (60 mL) minced fresh gingerroot
3 tbsp (45 mL) fish sauce
2 tbsp (30 mL) hoisin sauce

Assembly:

30 oz (900 g) Reuven Fully Cooked Oven Roasted Chicken Breast Strips (Product Code 11102)
7 1/2 cups (1.75 L) cooked rice vermicelli noodles
10 cups (2.5 L) bean sprouts
2/3 cup (150 mL) sliced green onions
1/2 cup (125 mL) fresh cilantro
1/3 cup (75 mL) fresh mint
3 Thai red chili peppers, sliced
10 lime wedges

Preparation Instructions

In large saucepan, bring chicken broth, garlic, ginger, fish sauce and hoisin sauce to boil. Reduce heat; simmer for 10 minutes or until fragrant.

Assembly: Prepare Oven Roasted Chicken Breast Strips according to package directions. For each portion, place 3/4 cup (175 mL) cooked vermicelli noodles in bowl. Pour 1 1/2 cups (375 mL) soup over noodles. Add (2.6 oz/67 g) cooked chicken strips. Top with 1 cup (250 mL) bean sprouts and 1 tbsp (15 mL) green onion. Sprinkle with cilantro, mint and chili peppers. Serve with lime wedge.

