

VIETNAMESE GINGER CHICKEN NOODLE BOWL



Total Time
20 MIN.

Serving Size
2 CUP / 480 ML

Difficulty
MEDIUM

Yields
12

Add some Vietnamese flavour to your menu with this noodle-bowl made with the fresh flavours of cilantro, green onions, basil and a sprinkle of red pepper flakes.

INGREDIENTS

	WEIGHT	MEASURE
Artisan by Stockpot® Chicken Stock	16 cups	4 L
Rice Vermicelli Noodles, dry	12 oz	360 g
Chicken Breast, boneless skinless, cut into julienne strips	2 lbs	1 kg
Vegetable Oil	1/4 cup	65 mL
Garlic, minced	6 tbsp	90 mL
Ginger, minced	2 tbsp	30 mL
Red Pepper Flakes	2 tbsp	30 mL
Fish Sauce	2 tbsp	30 mL
Cilantro, freshly chopped	1/2 cup	125 mL
Green Onions, chopped	1/2 cup	125 mL
Basil, freshly chopped	1/2 cup	125 mL

INSTRUCTIONS

1. Reconstitute Artisan Chicken Stock according to package directions and set aside.
2. Soak noodles in very hot tap water according to package directions. While noodles are soaking, heat oil in deep skillet over medium-high heat; add chicken, garlic, ginger and pepper flakes. Cook stirring for 3 minutes; then add stock and fish sauce; bring to a boil. Reduce heat to medium and simmer until chicken is done, about 8 minutes.
3. Drain noodles and cut into short pieces, about 1 ½ inches long; add into hot broth. Serve 2 cups (480 mL) garnished with cilantro, green onion and basil.



Tip

Serve with Srirachi Hot Sauce or chili paste, if desired.