

Pho Ga Soup

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

Vietnamese chicken noodle soup After ordering this soup at a local Vietnamese restaurant I decided to try to make it at home This is a very flexible recipe Feel free to substitute some of your favorite vegetables or try different noodles Enjoy

Ingredients

- - 1 tablespoon vegetable oil - 1 small yellow onion
- chopped - 1 (8 ounce) package baby bella mushrooms
- chopped - 4 cloves garlic
- minced - 8 cups water - 1 (6.75 ounce) package rice stick noodles (such as Maifun®) - 8 teaspoons chicken bouillon - 2 cooked chicken breasts
- shredded - 4 green onions
- chopped - 1/2 cup chopped fresh cilantro - 2 cups bean sprouts - 1 lime
- sliced into wedges - 1 dash Sriracha hot sauce
- or more to taste

Instructions

1. Heat vegetable oil in a large saucepan over medium-high heat; saute onion
2. mushrooms
3. and garlic until tender
4. 5 to 10 minutes. Add water
5. rice noodles
6. and chicken bouillon to onion mixture; bring to a boil. Reduce heat to low. Mix shredded chicken
7. green onions
8. and cilantro into soup; simmer for 5 minutes more. Transfer soup to serving bowls and top with bean sprouts
9. a squeeze of lime juice
10. and Sriracha hot sauce. Cook's Note: I like to use a rotisserie chicken from the grocery store to save time. Try adding ginger and fish sauce to the soup and garnishing with basil and jalapeno for a more authentic taste.