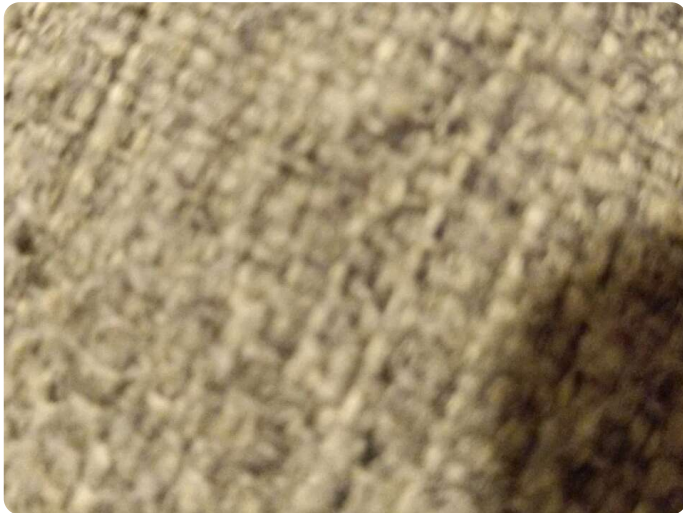




One Pot ThaiStyle Rice Noodles

Jacob · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

Chicken vegetables and Thaistyle rice noodles prepared in a light tasting but fullflavored Asianinspired sauce

Ingredients

- - 2 tablespoons cornstarch - 1 ½ tablespoons water - 6 cups chicken broth - 2 ½ tablespoons soy sauce - 1 tablespoon fish sauce - 1 tablespoon rice vinegar - 1 tablespoon chile-garlic sauce
- or more to taste - 2 teaspoons vegetable oil - 2 teaspoons minced fresh ginger root - 2 cloves garlic
- minced - 1 teaspoon ground coriander - 1 (16 ounce) package thick rice noodles - 1 cup sliced zucchini - 1 cup sliced red bell pepper - 2 cooked chicken breasts
- cut into 1-inch cubes - ¼ cup crushed peanuts (Optional) - ¼ cup chopped fresh cilantro (Optional)

Instructions

1. Stir cornstarch and water together in a small bowl until smooth. Pour chicken broth into a large pot and stir cornstarch mixture
2. soy sauce
3. fish sauce
4. rice vinegar
5. chile-garlic sauce
6. vegetable oil
7. ginger
8. garlic
9. and coriander into broth. Cover and bring to a boil. Place rice noodles in boiling sauce
10. reduce heat to medium
11. and simmer until noodles are tender
12. 5 to 10 minutes. Stir zucchini
13. red bell pepper
14. and chicken into sauce. Bring back to a boil
15. cover
16. and simmer until vegetables just become tender
17. about 5 more minutes. Remove from heat and let stand
18. covered
19. for 5 minutes to thicken. Serve garnished with crushed peanuts and cilantro. Tips I often use frozen mixed vegetables in a pinch for an even quicker meal.