MARLEY SPOON

Family Friendly! Classic Chicken Pho

with Rice Noodles, Cilantro, & Chiles

1h 2 Servings

Piping hot pho is welcome at our table year round! Coriander, ginger, mushroom seasoning, and fish sauce lend their complex flavors to create a delicious broth. Chicken thighs simmer until fork tender before chewy rice noodles join the party. A rainbow of garnishes ensues—peppery bites of cilantro and onion, the hot sweetness of Fresno chile, and a squeeze of lime to temper the heat. (2p-plans serves 4; 4p-plan serves 8)

What we send

- 2 red onions
- 2 (1 oz) fresh ginger
- 1 oz fresh cilantro
- ¼ oz coriander seeds
- 2 (12 oz) pkgs boneless, skinless chicken thighs
- ¼ oz mushroom seasoning
- 4 (½ oz) fish sauce [4]
- 1 Fresno chile
- 2 scallions
- 1 lime
- 2 (5 oz) pad Thai noodles

What you need

- neutral oil
- sugar
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- aluminium foil
- 2 medium pots
- fine-mesh sieve

Allergens

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 24g, Carbs 77g, Protein 43g

1. Char onions & ginger

Preheat oven to broil with a rack 6 inches from heat source. Line a baking sheet with aluminum foil.

Halve **onions** lengthwise (leave skin on). Lightly coat **ginger** and **3 onion halves** with **oil** (reserve remaining onion half for garnish). Arrange ginger and onions, cut side down, on prepared baking sheet. Broil on top rack until onions and ginger are deeply charred, 10–15 minutes.

2. Begin broth

Remove charred outer layer from **onions**; cut **ginger** into 1-inch pieces. Pick **cilantro leaves**; reserve leaves and stems, keep separate.

In a medium pot, toast **coriander** over medium-high heat, stirring, until fragrant, 1–2 minutes. Add **chicken, charred onions and ginger, cilantro stems, mushroom seasoning, fish sauce, 2 tablespoons sugar, 1 teaspoon salt**, and **8 cups water**.

3. Simmer broth

Bring **broth** to a boil over high heat, then lower heat to maintain a gentle simmer. Skim off any scum that rises to the surface.

Cook, skimming broth occasionally, until **chicken** is tender and just pulls apart when pulled with a fork, 35–40 minutes.

4. Prep garnishes

Meanwhile, bring a second medium pot of **water** to a boil. Peel and thinly slice **remaining onion half**. Thinly slice **chile**. Trim **scallions**, then thinly slice. Cut **lime** into wedges.

When **chicken** is cooked, transfer to a plate. When cool enough to handle, shred into bite-sized pieces with fingers or 2 forks. Season to taste with **salt** and **pepper**.

5. Cook noodles

Strain **broth** through a fine mesh strainer into a large bowl; discard aromatics. Rinse pot well, then return **broth** to pot. Season to taste with **salt**. Keep warm, covered, over low heat.

When ready to serve, add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until tender, 7–9 minutes. Drain noodles.

6. Assemble bowls; serve

If not serving right away, rinse **noodles** under **cold water** and toss with **1 teaspoon oil**.

Divide **noodles, chicken, sliced onions**, and **scallions** between serving bowls. Ladle **hot broth** over noodles and toppings. Serve **chicken pho** with **chiles, cilantro leaves**, and **lime wedges**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at marleyspoon.com **#marleyspoon**