



## Vietnamese Chicken Noodle Soup

with Baby Bok Choy



20-30min



2 Servings

Get ready to slurp up some comfort food in a bowl. Tender chunks of chicken breast are lightly browned, and then simmered in a flavorful broth scented with Chinese five spice, fresh ginger, and tamari with crisp baby bok choy and rice noodles. Cook, relax, and enjoy!



## What we send

- 10 oz pkg chicken breast strips
- 1 oz fresh ginger
- 2 scallions
- ½ lb baby bok choy
- 5 oz pad Thai noodles
- ¼ oz Chinese five spice
- 1½ oz pork ramen base <sup>1,6</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- ½ oz chili garlic sauce

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- neutral oil

## Tools

- colander
- pot
- pot

## Allergens

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 820kcal, Fat 23g, Carbs 89g, Protein 46g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Pat **chicken** dry. Finely chop **half of the ginger** (save rest for own use). Trim ends from **scallions**, then thinly slice. Cut **bok choy** into 1-inch pieces crosswise, then rinse in a fine-mesh sieve or colander.



### 2. Cook rice noodles

Add **noodles** to boiling water and cook, stirring frequently, until tender, 5-7 minutes. Drain and rinse noodles under warm water. Using kitchen shears, cut noodles in the fine-mesh sieve or colander in half.



### 3. Brown chicken & bok choy

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **chicken**, **½ teaspoon Chinese five spice**, **salt**, and **a few grinds pepper**. Cook until lightly browned, 3-4 minutes. Transfer to plate. Add **bok choy** to pot along with **a pinch each salt and pepper**. Cook until bright green and just tender, 2-3 minutes. Transfer bok choy to plate with chicken.



### 4. Build broth

To the same pot, add **chopped ginger**, **half of the scallions**, and **2 tablespoons oil**. Cook, stirring occasionally, until fragrant and browned in spots, about 2 minutes. Add **the ramen base**, **tamari**, and **3 cups water**. Bring to a boil, then reduce heat to medium-high.



### 5. Return chicken to pot

Add **chicken**, **bok choy**, and **any juices** to the pot with broth. Cook until chicken and bok choy are warm, 1-2 minutes. Stir in **1 teaspoon vinegar**. Season **broth** with **salt** and **pepper** to taste.



### 6. Finish & serve

Just before serving, place **noodles** in bowls. Top with **chicken**, **bok choy**, and **broth**. Garnish with **remaining scallions**, and **chili-garlic sauce** if desired. Enjoy!