



Family Friendly Big Batch Classic Chicken Pho

with Rice Noodles, Cilantro, & Chiles



1h



2 Servings

Piping hot pho is welcome at our table year round! Coriander, ginger, 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 ensue-peppery bites of cilantro and onion, the hot sweetness of Fresno chile, and a squeeze of lime to temper the heat. (2p-plan 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
- 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 600kcal, Fat 10g, Carbs 87g, Protein 47g



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.



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**.



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, fish sauce, 2 tablespoons sugar, 1 teaspoon salt, and 8 cups water**.



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.



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.



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!