

Thai Chicken Rice Noodle Soup

Ingredients:

3 oz Thai Kitchen Thin Rice Noodles
1 cup shredded cooked chicken
2 TBSP chopped fresh cilantro
2 TBSP chopped green onion
4 cups chicken broth
1 cup water
1/2 cup thinly sliced carrot
1/2 cup sliced mushrooms
2 TBSP Thai Kitchen Premium Fish Sauce
2 TBSP fresh lime juice
1 TBSP sugar

Cooking Instructions:

Bring 8 cups water to boil in medium saucepan. Add rice noodles. Cook 3 to 4 minutes or until tender. Drain. Rinse noodles under cold water to cool. Divide noodles among 6 soup bowls.

Divide chicken, cilantro, and green onion evenly among bowls.

Bring chicken broth, water, carrot, mushrooms, fish sauce, lime juice, and sugar to boil in same saucepan. Ladle broth mixture over noodle mixture in each bowl. Serve immediately.