

# QUICK PHO

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## INGREDIENTS

240g dried rice vermicelli noodles  
2 deboned, chicken fillets, sliced finely across the grain  
1 large yellow onion , quartered  
2 (2-inch pieces) fresh ginger , unpeeled and halved, length-wise  
6 cups chicken stock  
2 cups water  
1/2 tsp ground coriander  
2 whole clove (optional)  
3 Tablespoons fish sauce (or less, to taste preference)  
1/2 teaspoon hoisin sauce  
1/2 teaspoon soy sauce  
1 teaspoon red chili paste (sambal oelek)  
1 stick cinnamon  
salt and freshly ground black pepper

## METHOD

STEP 1: Place a large dry pot over medium heat add the onion halves and ginger pieces. Cook for 4 minutes, stirring occasionally.

STEP 2: Add the stock, water, coriander, clove, fish sauce, hoisin sauce, soy sauce, chili garlic paste, cinnamon stick and a pinch of fresh cracked salt and pepper to the pot. Bring to a slow boil, then reduce heat and simmer for 30 minutes.

STEP 3: Meanwhile, prepare noodles according to package instructions. Once soft, drain, rinse and set aside.

STEP 4: Ready the garnishes in individual small bowls for serving: cilantro, basil, green onions, bean sprouts, lime wedges and sliced chilies.

STEP 5: 1-5 minutes before the broth is done cooking, add finely sliced chicken to the broth to cook, just until done

STEP 6: Discard the ginger, clove, cinnamon stick and onion pieces from the pot.

STEP 7: Divide the noodles among bowls; ladle broth on top, flaked chicken. Add desired toppings.

# THE COOKERY

by The Secret Jozi Chef

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