

QUICK PHO

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

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

www.facebook.com/secretjozichef