

This recipe requires you to be very well organised! Have the serving bowls set out ready before you cook. This will require a head count of how many people are eating in this session :-)

CHICKEN PHO

Equipment

large bowl	large saucepan
measuring spoons	metal spoon
measuring cups	metal seive

Ingredients

225g rice stick noodles	1.5 litres chicken stock(prepared earlier)
-------------------------	--

2 chicken breasts, thinly sliced against the grain

$\frac{1}{2}$ cup mint leaves	$\frac{1}{2}$ cup coriander leaves
$\frac{1}{2}$ cup basil leaves	100g bean/bamboo sprouts
2 red chillies, seeded & finely sliced	$\frac{1}{2}$ cup fried shallots
1 lime, quartered	fish sauce, to taste

Method

1. Place the rice stick noodles in a large bowl and cover with boiling water. Allow them to soak until they are soft, then drain and rinse in cold water.
2. Place the chicken stock in a saucepan over a medium heat and bring to a soft rolling boil. Reduce the heat.
3. Fill another large saucepan with water and bring to the boil. Cook the noodles in small batches by placing them in a sieve, and lowering them into the boiling water for about 10 seconds. Place cooked noodles into individual soup bowls.
4. Cook the chicken slices in the same way (batches) for about 2 minutes. Place the chicken on top of the noodles in the bowls.
5. Top the noodles and chicken with a serving of hot stock. Garnish with herbs, bean sprouts, and fried shallots.

6. Serve with the fish sauce, sliced chillies, limes and extra herbs to taste.