



Chicken Noodle Soup



15
mins/preparation
分钟/预备时间



25
mins/cooking
分钟/烹调时间



4
serves/persons
人份



- 1 packet Asian Home Gourmet Vietnamese Pho SpicePaste®
 - 450g (1 lb) chicken thighs or drumsticks
 - 150g (5 oz) dried rice noodles or any noodles of your choice (cook according to pack instructions). Portion into 4 bowls and set aside.
 - 50g (½ cup) lightly blanched bean sprouts
 - 1 medium-sized onion, cut into quarters
 - 880ml (4 cups) water
 - ¼ tsp sesame oil as seasoning (optional)
 - 2 tbsp fried sliced garlic or shallots, sliced chillies and spring onion, basil or mint leaves as garnish
1. Boil water and onion in a saucepan. Add chicken, cover and simmer on medium heat for 20 minutes or until cooked. Remove chicken and season with sesame oil. Shred the chicken and set aside.
 2. Strain chicken stock to remove solids. Reserve 3½ cups (750ml) chicken stock.
 3. Stir SpicePaste® into chicken stock and bring to a boil. Pour soup over noodles with shredded meat and bean sprouts. Garnish and serve hot.

鸡汤面

- 1包佳厨越南风味河粉香料酱
 - 450克(1磅)鸡腿肉或鸡腿
 - 150克(5盎司)干河粉或按个人喜好的面条(按照包装指示煮熟),分成4碗并搁置一旁。
 - 50克(½杯)豆芽,用水烫过
 - 1个中型洋葱,切成四块
 - 880毫升(4杯)清水
 - ¼茶匙麻油,作调味用(随意)
 - 2汤匙炸蒜头或红葱头片、切片的红辣椒和青葱、罗勒叶或薄荷叶,作饰菜用(随意)
1. 用平底锅将清水与洋葱煮沸。加入鸡肉,加盖并用中火焖煮20分钟或煮熟为止。取出鸡肉并用麻油调味。将鸡肉撕成丝并搁置一旁。
 2. 滤出鸡肉高汤内的杂物,并预留3½杯(750毫升)的高汤。
 3. 将香料酱拌入高汤,煮沸。将鸡肉和豆芽摆放在面条上,并淋上高汤。饰盘后趁热食用。