

## Janella's Recipes

27.11.2006

### Soup (Pho)



#### Method

Place some softened vermicelli noodles in each bowl. Then add shredded chicken breast, bean sprout and bok choy.

Then add stock and garnish.

#### Ingredients

- Whole organic chicken and its stock
- 2 small pkts bean thread vermicelli  
Bean sprouts
- 1 bunch bok choy, quartered and quickly blanched in stock
- 4 spring onions, sliced diagonally
- Coriander leaves and sliced chilli for garnish
- Tamari and sesame oil to taste

## Gary's Recipes

27.11.2006

### Pho (Vietnamese Soup)



#### Method

Place the all ingredients into a large Asian style soup bowl, keeping separate, bring the stock to the boil, pour over the ingredients and serve with lime and chilli on the side.

Easy and Yummy.

#### Ingredients

- 1 cup fresh rice noodles
- 1 cup bean sprouts
- 4 spring onions sliced,
- Vietnamese mint and coriander (for garnish and flavour) chopped
- Chicken from coleslaw recipe shredded
- Chicken Stock from the coleslaw recipe
- 1 Small piece barbeque pork sliced to serve
- 1/2 a lime
- 1 chilli thinly sliced