

# Faux Pho

Adapted from *steamykitchen.com*

Serves 4:

## Ingredients

2 quarts chicken stock, preferably homemade  
1 small yellow onion  
1 3-inch piece of fresh ginger  
1 star anise  
2 whole cloves  
1 tablespoon coriander seeds  
1 tablespoon sugar  
1 tablespoon fish sauce (nuoc nam)  
1 boneless, skinless chicken breast (2 halves--about a pound)  
12 ounces rice noodles, rice stick or thicker noodle  
kosher salt

## Garnishes:

4 scallions, cut on the diagonal  
4 ounces snow pea shoots or bean sprouts  
1/4 cup fresh cilantro leaves  
1/4 cup fresh mint leaves  
2 hot chiles, thinly sliced  
lime wedges  
Sriracha  
hoisin sauce

## Preparation

Place chicken stock in a soup pot and bring to a simmer over low heat; preheat broiler.  
Chop a small onion in half lengthwise and place on a baking sheet alongside a 3 inch knob of ginger.  
Place sheet a few inches below broiler, broil until charred, turning frequently with tongs, 15 minutes.

Prepare spice packet: on a square of cheesecloth, place star anise, whole cloves and coriander seeds.  
Gather the cloth ends, tie with a piece of kitchen twine, and place in the soup pot.

Remove the charred skin from the onion and the peel from the ginger.  
Thickly slice the ginger; add the ginger and onion to the pot.

Stir in the sugar and fish sauce into the stock and bring back to a simmer.

Add the chicken breasts to the soup and simmer for 15 minutes until the meat is cooked through.

Use tongs to remove the breasts to a cutting board, let cool, then shred the meat.

Continue to simmer soup for 15 minutes more.

Using a strainer or spider, remove the spice packet and solids from the stock.

Taste the broth and adjust the seasoning, adding more fish sauce or kosher salt, if needed.

Cook rice noodles according to package directions, making sure not to overdo them.

Prepare garnishes for the table: thickly slice the scallions on the diagonal (thinly sliced red onion works here too), prep the cilantro and mint leaves (basil is another option), slice the chiles, quarter the limes.

Add whatever toppings appeal to you.

Place a nice mound of noodles in the center of each bowl.

Add the shredded chicken and ladle hot broth over all.

Top each bowl with a handful of pea or bean sprouts.

Serve with the garnishes and Sriracha (spicy) and hoisin sauce (sweet).

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