

Vietnamese Chicken Noodle Soup

*Adapted from Dorie Greenspan's "Spicy Vietnamese Chicken Noodle Soup" recipe from her cookbook **Around My French Table***

12 fresh cilantro stems
1 teaspoon whole coriander seeds
1 yellow onion, chopped
1 (1-inch piece) ginger, peeled and minced
3 garlic cloves, minced
1 tablespoon minced fresh lemongrass
2 dried red chilies
6 cups homemade or less-sodium chicken broth
1 can coconut milk
4 tablespoons fish sauce, divided
1 teaspoon packed brown sugar
¼ teaspoon ground white pepper
Salt, to taste
1 lb boneless, skinless chicken breasts
5 ounces dried rice vermicelli noodles
4 -6 tablespoons fresh lime juice
¼ cup chopped fresh cilantro leaves

Serve with: fresh mint leaves, hoisin sauce, and sriracha hot sauce

Special equipment: cheesecloth and kitchen twine

Wrap the cilantro stems and coriander in cheesecloth and tie with a piece of twine. Place in a large soup pot with the onion, ginger, lemongrass, red chilies, chicken broth, coconut milk, 2 tablespoons fish sauce, brown sugar, white pepper, and a pinch of salt. Bring to a boil.

Once boiling, add the chicken breasts and reduce the heat to a simmer. Simmer for 15 to 20 minutes or until the chicken breasts are cooked. Remove the chicken breasts and allow to cool. Once cool, shred the chicken and return it to the soup. At this point, the soup can be refrigerated if not serving immediately.

Bring a large pot of water to a boil and add dried rice vermicelli noodles. Cook according to package directions and drain in a colander. Set aside.

Add the remaining two tablespoons fish sauce to the soup and add fresh lime juice to taste. Stir in the cilantro leaves and add more salt if needed.

Divide the cooked vermicelli noodles between 4 large bowls and ladle the hot soup over the noodles. Garnish with mint leaves and serve with lime wedges, hoisin sauce, and/or sriracha. Enjoy!