

Pho Ga (Vietnamese Chicken Noodle Soup)

Yield: 6 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-stew-chicken-recipe-with-brown-sugar>

Ingredients:

- 2 yellow onions cut in half
- 2 ounces fresh ginger crushed
- 3 sticks cinnamon
- 2 tablespoons coriander seeds
- 1 tablespoon peppercorns
- 10 star anise
- 1 tablespoon cardamom
- 4 pounds chickens
- 3 pounds chicken bones organic
- 2 carrots
- 1/2 bunch celery
- 2 daikon radishes
- 1/4 head green cabbage
- 6 quarts water filtered
- 3 1/2 tablespoons fish sauce best quality, low-sodium, for example: Red Boat Fish Sauce
- 1 ounce rock sugar
- 1 pound noodles fresh
- 1 pound bean sprouts
- cooked chicken breasts Shredded, from above
- 12 sprigs thai basil
- 12 fresh cilantro leaves
- 3 Thai chilies thinly sliced
- 1 red onion sliced paper thin
- 1 cup green onions chopped
- 1 cup chopped cilantro
- 1 cup shallots roasted, can be bought in any Asian market
- black pepper to taste
- 2 limes cut into wedges
- hot sauce
- hoisin sauce

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 91 grams
3. Cholesterol: 260 milligrams
4. Fat: 15 grams
5. Fiber: 14 grams
6. Protein: 77 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 1280 milligrams
9. Sugar: 11 grams

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