

Pho Ga (Vietnamese-Style Chicken Noodle Soup)

Yield: 6 min
Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-chicken-feet-recipe>

Ingredients:

- 1 whole chicken
- 2 chicken feet if available
- 1 ginger 4-inch hand
- 1 bunch cilantro
- 2 shallots large
- 8 green onions large
- 1 tablespoon coriander seeds
- 2 star anise pods
- 2 cloves
- 2 tablespoons fish sauce I like this brand
- 8 ounces rice noodles traditional flat, find organic rice noodles here
- 1 white onion thinly sliced
- 2 jalapeno peppers sliced about 1/8-inch thick
- 2 limes quartered
- mung bean sprouts
- hoisin I use this brand., for the table
- chile sauce
- Sriracha

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 165 milligrams
4. Fat: 8 grams
5. Fiber: 4 grams
6. Protein: 54 grams
7. SaturatedFat: 2.5 grams

8. Sodium: 800 milligrams
 9. Sugar: 4 grams
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