

Vietnamese Chicken Pho - Pho Ga

Yield: 4 min
Total Time: 105 min

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

Ingredients:

- 3 5/16 pounds chicken frames
- 2 brown onions bottoms cut off
- 4 1/8 tablespoons ginger slightly crushed
- 1 bunch coriander roots optional
- 14 3/4 cups hot water
- 1/2 tablespoon salt
- 1 5/8 tablespoons coriander seeds
- 1 tablespoon fennel seeds
- 1/2 teaspoon star anise
- 5/8 tablespoon cassia bark
- 1 3/8 teaspoons black peppercorns
- 1 7/8 tablespoons licorice root optional
- 11/16 tablespoon black cardamom
- 1 3/8 tablespoons rock sugar or white sugar, do not include this if using duncan lu pho spice pack
- 1/8 tablespoon cloves
- 3 3/8 tablespoons fish sauce
- 2/3 pound rice noodles
- 3 5/16 pounds free range chicken ensure chicken is room temperature before cooking
- 1/2 bunch spring onions
- 4 1/8 tablespoons ginger slightly crushed
- 1 1/2 teaspoons salt
- 1 teaspoon sugar
- 2 tablespoons fish sauce
- 1/2 bunch spring onions
- 1 bunch basil
- 1 brown onion
- 1 bunch coriander optional
- cracked pepper pinch white, optional
- 3 1/2 ounces bean sprouts
- 1 lime or lemon
- 2 chillies sliced, optional

- hoisin sauce