

Panera Noodle Broth Bowl with Chicken

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-noodle-broth-recipe>

Ingredients:

- 2 boneless skinless chicken breasts
- 1 cup marinade mojo criollo
- 1 teaspoon sesame oil
- 1/4 yellow onion peeled & diced
- 1/2 cup shitake mushrooms sliced
- 1 carrot peeled & julienned
- 1/2 cup red cabbage sliced thin
- 2 cloves garlic minced
- 1/2 cup baby spinach
- 1/3 cup soy sauce
- 1 tablespoon gochujang or red thai chili paste
- 1 teaspoon Worcestershire sauce
- 1 teaspoon ground ginger
- 1 teaspoon garlic powder
- lime juice splash
- 3/4 cup pasta water
- water
- 3 ounces soba Noodles, ramen or rice
- 1/2 teaspoon sesame seeds
- 1 teaspoon fresh cilantro
- 1 cup marinade mojo criollo
- chicken
- fryer
- sesame oil Heat, in skillet on medium –
- 2 min
- 2 min
- 2 min
- 2 min
- 1 teaspoon sesame oil
- 1/4 yellow onion
- 1/2 cup shitake mushrooms

- 1 carrot
- 1/2 cup red cabbage
- 2 cloves garlic
- broth
- seasoning
- 3/4 cup pasta water
- water
- ginger
- garlic powder
- lime juice
- broth
- gochujang
- worcestershire
- 1/3 cup soy sauce
- 1 tablespoon gochujang
- 1 teaspoon Worcestershire sauce
- 1 teaspoon ground ginger
- 1 teaspoon garlic powder
- noodles
- broth
- pasta water to thin the broth. Depending on how much broth you want – you can add additional water, 1/4-3/4 cup if you'd like. Heat fo...
- 3/4 cup pasta water
- noodles
- vegetables
- spinach
- 1/2 cup baby spinach
- 1 slice chicken breast and place over top of noodles
- broth
- chicken
- fresh cilantro optional
- sesame seeds optional