

Traditional Vietnamese Chicken Pho (Pho Ga)

Yield: 4 min
Total Time: 210 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-wok-tossed-noodles-recipe>

Ingredients:

- 1 yellow onion halved
- 1 ginger halved
- 2 teaspoons coriander seeds
- 2 teaspoons fennel seeds
- 1 chicken 3/4 pound
- 1 daikon
- 2 teaspoons salt
- 1 cup chicken broth
- 5 dried scallops optional
- 1 package noodles
- 2 stalks green onions
- 2 tablespoons cilantro minced
- 1/4 cup fried shallots
- fish sauce to taste

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 250 milligrams
4. Fat: 13 grams
5. Fiber: 2 grams
6. Protein: 80 grams
7. SaturatedFat: 4 grams
8. Sodium: 1520 milligrams
9. Sugar: 2 grams

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