

Phake Pho Soup

Ingredients

2 chicken breasts, cooked
2 liters chicken broth
1 "bunch" vermicelli noodles
1-2" knob fresh ginger, peeled and diced
2 garlic cloves, diced
3 green onions, diced
1 1/2 tbsp Thai red curry paste
1 – 2 tbsp Lemon Grass Herb Blend
2 tsp + Sriracha Hot Chili Sauce
1 - 2 tsp salt
1 package bean sprouts, rinsed and drained
1 bunch cilantro, washed and drained



Directions

Pour chicken broth into a large soup pot. Shred and chop chicken breasts and add to the broth. Immerse vermicelli noodles and continue to heat at a simmer. Meanwhile, peel and dice the ginger, dice the garlic and chop the onions. Add to the soup.

Stir in Thai Red Curry Paste and Sriracha Hot Chili Sauce.

Pour soup into deep soup bowl and add one handful of rinsed bean sprouts and top with a few sprigs of cilantro to taste.

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