This recipe requires you to be very well organised! Have the serving bowls set out ready before you cook. This will require a head count of how many people are eating in this session :-)  

**CHICKEN PHO**

**Equipment**  
large bowl  
measuring spoons  
measuring cups  
large saucepan  
metal spoon  
metal seive

**Ingredients**  
225g rice stick noodles  
1.5 litres chicken stock (prepared earlier)  
2 chicken breasts, thinly sliced against the grain  
½ cup mint leaves  
½ cup coriander leaves  
½ cup basil leaves  
100g bean/bamboo sprouts  
2 red chillies, seeded & finely sliced  
½ cup fried shallots  
1 lime, quartered  
fish sauce, to taste

**Method**

1. Place the rice stick noodles in a large bowl and cover with boiling water. Allow them to soak until they are soft, then drain and rinse in cold water.

2. Place the chicken stock in a saucepan over a medium heat and bring to a soft rolling boil. Reduce the heat.

3. Fill another large saucepan with water and bring to the boil. Cook the noodles in small batches by placing them in a sieve, and lowering them into the boiling water for about 10 seconds. Place cooked noodles into individual soup bowls.

4. Cook the chicken slices in the same way (batches) for about 2 minutes. Place the chicken on top of the noodles in the bowls.

5. Top the noodles and chicken with a serving of hot stock. Garnish with herbs, bean sprouts, and fried shallots.
6. Serve with the fish sauce, sliced chillies, limes and extra herbs to taste.