

# Chicken Pho

## Ingredients

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1 T Vegetable Oil	1 Onion (peeled and quartered) into planks)
1 Ginger (2 inches, peeled, cut	3 Cloves
2 clv Garlic (peeled and smashed)	1 Cinnamon Stick
2 Star Anise	1 t Ground Coriander
1 t Ground Cardamom	1 1/2 lb Chicken Thighs (or
1/2 t Black Peppercorns	4 c Chicken Broth
drumsticks, skin removed)	1 1/2 t Brown Sugar
4 T Fish Sauce	1 c Bean Sprouts
8 oz Rice Noodles	2 Limes (cut into wedges)
1 c Thai Basil Leaves	2 Green Onion (chopped)
1 Jalapeno (sliced)	0 ds Ground Black Pepper
1/2 t Salt	
2 c Water	

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## Instructions

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1. Set 6-qt Instant Pot® to the high saute setting. Heat oil; add onion, ginger and garlic. Cook, stirring frequently, until browned, about 4-5 minutes.
2. Stir in cloves, star anise pods, cinnamon, cardamom, coriander and peppercorns until fragrant, about 1 minute.
3. Stir in chicken thighs, chicken stock, fish sauce, brown sugar, 1/2 teaspoon salt and water. Select manual setting; adjust pressure to high, and set time for 15 minutes. When finished cooking, quick-release pressure.
4. Remove chicken from the Instant Pot® and shred, using two forks; set aside. Strain broth through a fine-mesh sieve lined with cheesecloth; discard solids. Skim any remaining fat from surface and discard; season with salt and pepper, to taste. Add green onions to broth and stir.
5. In a large pot of boiling water, cook noodles according to package instructions; drain well and rinse with cold water. Divide noodles and chicken into serving bowls. Ladle over the broth mixture and serve immediately, garnished with bean sprouts, basil, jalapeno and lime.