

Vietnamese Chicken Soup with Bamboo Shoots

Ingredients

6 oz Chicken Thighs (cut into bite-sized pieces)
8 oz Bamboo Shoots (julienned)
1 t Fish Sauce
1 t Salt
1 t Sugar
1 t Chicken Bouillon
2 1/2 c Water
1 T Vegetable Oil
1/2 T Shallots
1/2 T Garlic
2 Green Onions (sliced)
0 pn Ground Black Pepper

Instructions

1. Season chicken with half the amount of fish sauce, salt, sugar and chicken bouillon powder.
2. Rinse the bamboo shoots then boil in water for about 5 minutes. Remove from the boiling water and give it a final rinse. In a separate medium bowl, combine bamboo with the remaining seasonings (fish sauce, salt, sugar and chicken bouillon). Set aside.
3. In a medium pot, heat oil and saut   the shallots, garlic and whites of green onions until fragrant (about 20 seconds). Add in the marinated chicken. Give it a quick toss in the aromatics (about 30 seconds).
4. Add 2 1/2 cups water to the stock pot. Turn up the heat to a boil then reduce heat to a low simmer and cook for 20 minutes. Scoop away any

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impurities that float to the top. Add marinated bamboo shoots and continue to cook for 10 minutes.

5. Turn off heat and garnish with ground black pepper and remaining green onions. Serve immediately with rice.