

# VIETNAMESE SOUP

## INGREDIENTS

1 tablespoon sesame oil  
1 chopped onion  
1 minced garlic clove  
1 tablespoon chopped fresh ginger  
3 cups chicken broth  
1 tablespoon fish sauce  
1 tablespoon sugar  
2-star anise

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3 nests of rice vermicelli  
Cooked chicken, cubed (*choose frozen cooked chicken strips or leftover chicken to gain time*)  
2 carrots, thinly sliced  
½ broccoli stalk, cut into florets  
Fresh coriander

## PREPARATION

1. In a saucepan, heat the sesame oil over medium heat. Cook the onion with the garlic and ginger for 1 to 2 minutes
2. Add the rest of the broth ingredients. Bring to the boil then strain.
3. Meanwhile, rehydrate the rice vermicelli according to package directions. Drain.
4. Steam the carrots and broccoli until tender (or boil them in water).
5. Brown the chicken strips.
6. Divide the chicken, vermicelli, vegetables, and cilantro into bowls.
7. Pour the broth into the bowls. Enjoy!

Recipe adapted from: <https://www.recettesjetcuisine.com>

[apainintheneck.org](https://www.apainintheneck.org)

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