



**GREEN
CHEF**

VIETNAMESE-STYLE CHICKEN & RICE NOODLE SOUP

bell pepper, scallion, lime, gluten-free hoisin sauce

COOK TIME

25 MIN

SERVINGS

2

CALORIES PER SERVING

600

MENU

GLUTEN-FREE // FAST & FIT

Our chefs took inspiration from Vietnamese pho for this rich bowl of goodness. First, you'll cook rice noodles, then use the same pot to make the soup. You'll sizzle chicken strips with a blend of ginger, anise, and cloves. Next, you'll add more aromatics to impart savory flavor: onions, ginger, scallion, and bell pepper. Finish by simmering everything in a savory broth. A touch of lime juice and a drizzle of hoisin sauce add brightness and a touch of spice.



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (10 ITEMS)

1 unit **Red bell pepper**
1 whole **Scallion**
1 whole **Lime**
3¾ oz **Pad Thai rice noodles**
10 oz **Chicken strips***
1 tsp **Ginger, anise & clove blend**
2 oz **Yellow onions**
& ¼ oz **& ginger**
2¾ oz **Pho-style broth** **T**
1 whole **Chicken stock concentrate**
1¼ oz **Gluten-free hoisin sauce** **S**

WHAT YOU'LL NEED

medium & large pots
small bowl
measuring cup & spoons
strainer
microplane
thermometer
cooking oil
1 tsp sugar
salt & pepper

ALLERGENS

T TREE NUTS (coconut)
S SOY

*Chicken is fully cooked when internal temperature reaches 165°.

Wash and dry fresh produce. Wash hands and surfaces after handling raw poultry. Consuming raw or undercooked poultry may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Bring a medium pot of lightly salted water to a boil.
- Cut **red bell pepper*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.
- Trim and thinly slice **scallion**, separating whites from greens.
- Zest half the **lime** with a microplane (or on small holes of a box grater) over a small bowl. Quarter **lime**.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 COOK NOODLES

- Once water is boiling, stir in **pad Thai rice noodles*** and 1 teaspoon cooking oil. Cook 6–8 minutes, or until al dente, stirring occasionally.
- Strain **noodles**. Rinse with cold water. Shake off excess water. Return to pot.**

**The ingredient you received may be a different color.*

***For a richer flavor, drizzle rinsed noodles with 1–2 teaspoons toasted sesame oil from your pantry.*

3 START SOUP

- Pat **chicken strips** dry with paper towels. Cut any larger strips in half lengthwise.
- Heat 1½ tablespoons cooking oil in a large pot over medium-high heat. Add **chicken** to hot pot. Season with **ginger, anise, and clove blend*** and ¼ teaspoon salt. Cook 2–3 minutes, or until lightly browned, stirring occasionally.

**The ginger, anise, and clove blend already contains pepper; season accordingly.*

4 ADD VEGGIES

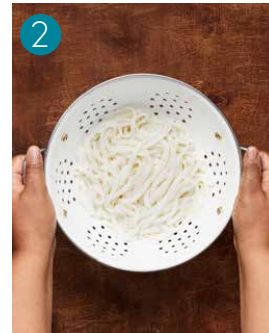
- Add **yellow onions and ginger, bell pepper, and scallion whites** to pot with **chicken**. Season with ¼ teaspoon salt. Cook 2–3 minutes, or until veggies begin to soften, stirring occasionally.

5 FINISH SOUP

- Reduce heat under pot with **chicken and veggies** to medium low. Add about 1½ cups water, **pho-style broth, chicken stock concentrate**, and juice from 1–2 **lime wedges**. Season with salt, pepper, and 1 teaspoon sugar. Simmer 3–5 minutes, or until chicken is fully cooked, stirring occasionally. Season with salt and pepper to taste.

6 PLATE YOUR DISH

- Divide **noodles** between bowls. Ladle **soup** over top. Drizzle with **gluten-free hoisin sauce** to taste. Garnish with **scallion greens** and **lime zest** to taste. Serve with remaining **lime wedges**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (406g)

Amount per serving

Calories **600**

	% Daily Value*
Total Fat 17g	22%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 105mg	35%
Sodium 1960mg	85%
Total Carbohydrate 73g	27%
Dietary Fiber 6g	21%
Total Sugars 15g	
Includes 3g Added Sugars	6%
Protein 38g	
Vitamin D 0mcg	0%
Calcium 73mg	6%
Iron 3mg	15%
Potassium 777mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Chicken Strips [chicken], **Pad Thai Noodles** [organic white rice and water], **Ginger, Anise & Clove Blend** (Ground Cloves, Dried Ginger, Cinnamon, Anise Seeds, Ground Coriander, Black Pepper), **Ginger** [organic ginger, organic cane sugar, organic rice vinegar, citric acid], **Yellow Onions, Lime, Bell Peppers, Scallions, Pho-Style Broth** (Green Curry Paste [green chili pepper, soybean oil, garlic, lemongrass, galangal (thai ginger), salt, shallot, spices, coriander root, kaffir lime peel], Garlic, Coconut Aminos [organic coconut nectar, organic pure coconut blossom sap, natural unrefined sea salt], Sea Salt, Tamarind Paste [organic tamarind pulp], Mushroom Broth [water, organic mushrooms, sea salt, organic garlic], Puréed Ginger [ginger]), **Gluten-Free Hoisin Sauce** [water, organic tamari (water, organic soybeans, salt, organic alcohol), organic apple cider vinegar, organic cane sugar, organic molasses, organic red miso, orange juice concentrate, organic tapioca starch, organic sesame oil, organic jalapeño, organic ginger, organic garlic powder, organic tamarind puree, xanthan gum, organic cinnamon, organic anise, organic black pepper, organic fennel, organic cloves], **Chicken Stock Concentrate** [chicken stock, maltodextrin, natural flavor, chicken fat, sugar, salt, yeast extract and xanthan gum]

Allergen information:

Contains Soy And Tree Nuts

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.