

# Vietnamese chicken soup with bok choy



## Vietnamese chicken soup with bok choy

**Preparation:** about 15 minutes

**Cooking:** about 25 minutes

**Serves:** 4

- 1 tbs peanut oil
  - 3 garlic cloves, finely chopped
  - 2 lemongrass stems\*, trimmed, crushed and thinly sliced
  - 2 small red chillies (bird's eye), halved lengthways, deseeded and thinly sliced
  - 8 cups chicken stock
  - 2 chicken breast fillets, halved lengthways
  - 1 bunch baby bok choy, trimmed and leaves separated
  - 1½ tablespoons fish sauce
  - 2 tsp brown sugar
  - 1 lime, juiced
  - 2 green onions (shallots), thinly sliced diagonally
  - 1 cup coriander leaves
  - lime wedges and sliced red chilli, to serve
1. Heat oil in a large saucepan over high heat. Add garlic, lemongrass and chillies. Cook, stirring for 1 minute. Add stock, cover and bring to the boil. Reduce heat to medium-low. Add chicken. Simmer uncovered, turning chicken occasionally, for 8 minutes or until chicken is just cooked through. Transfer chicken to a plate to cool slightly.
  2. Meanwhile, strain stock mixture into a large heatproof jug or bowl. Return strained stock to the saucepan (discard flavourings). Bring stock to the boil over medium-high heat. Add bok choy. Cover and cook for 1 minute. Add fish sauce, sugar and lime juice and green onions. Chop ½ cup coriander and stir through soup.
  3. Thinly slice chicken. Divide chicken among serving bowls. Ladle boiling soup and bok choy over chicken. Top with remaining coriander. Serve with lime wedges and sliced red chilli.

*\*Use the white part of lemon grass stem and discard tough outer leaves*