

After your meal, pray for Baptist Mission Australia's ministry and team in Vietnam:

- » Team Members: Mark and Ngoc
- » Pray that God's light would shine into the lives of Vietnamese people who are struggling. Pray that God would reveal His truth to them.
- » Pray for Mark and Ngoc as they host their local house church. Pray that the community will be a place of support, gentleness and faith sharing.



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Walk the World 2024



Chicken Pho

Recipe and reflection from:
Ngoc and Mark

“Most people would agree that Pho is one of the most well-known dishes that is originally from Vietnam.

Pho can be eaten at any time of the day as it is full of favours and nutrition. The Vietnamese believe that Pho even has medicinal qualities, especially if you have a cold.

You can find a Pho restaurant at every corner in Vietnam and it is very cheap. Our daughter Maia loves Pho so much that every time we ask her to choose a place to eat, she always chooses a Pho restaurant, instead of Maccas or KFC!

Quite often at Pho restaurants you will meet new people and see families sharing good times together.

When your friend or relative is sick, bringing a bowl of Pho to them is a gesture of love and care. Pho is one of many ways to connect people with people.”

Ingredients

- » 3 centimetre piece fresh ginger, peeled, sliced
- » 2 cloves garlic, crushed
- » 2 star anise
- » 1 tablespoon soy sauce
- » 1 tablespoon fish sauce
- » 2 cups water
- » 2 chicken breast fillets
- » 1 litre chicken stock
- » 150 grams pad thai rice noodles
- » 100 grams bean shoots
- » 1/2 cup coriander leaves
- » 1/2 cup mint leaves
- » 2 tablespoons crisp fried shallots (optional)
- » 2 spring onions, thinly sliced
- » 2 tablespoons red chilli, sliced (to serve)



Instructions

1. Combine ginger, garlic, star anise, soy sauce and fish sauce with water in a large saucepan. Bring to the boil over high heat. Reduce heat to low.
2. Add chicken and simmer for 10 minutes until just cooked. Remove ginger and star anise and discard. Transfer chicken to a plate, then shred when cooled. Add stock to pan and return to simmer.
3. Meanwhile, place noodles in a heatproof bowl. Cover with boiling water. Stand for 5 minutes. Drain.
4. Divide noodles between serving bowls. Top with chicken. Ladle stock mixture into bowls. Top with bean shoots, herbs, shallots, onion and chilli.



Image and recipe from: www.woolworths.com.au/shop/recipes/chicken-pho
As chosen by Ngoc and Mark