

Chicken Noodle Soup Recipe (Indonesian Spicy Chicken Noodle Soup)

Ingredients: Serves 4-6

1 tablespoon salt, plus salt to taste
½ lb (250 g) each bone-in chicken breasts and bone-in chicken thighs, skin removed
¾ lb (375 g) rice vermicelli
2 green jalapeno chilies
7 shallots, peeled
2 fresh ginger slices, peeled
3 cloves garlic, peeled and chopped
5 blanched almonds
2 tablespoons chopped lemongrass
½ teaspoon ground turmeric
¼ teaspoon ground coriander
2 tablespoons canola oil
2 tablespoons each fish sauce and fresh lemon juice
Ground black pepper
3 hard-boiled eggs
1 cup mung bean sprouts
¼ cup (½oz/10 g) chopped fresh cilantro (fresh coriander)
3 scallions, trimmed and sliced on the diagonal

Method:

In a saucepan over high heat, bring 8 cups (64 fl oz/2 liters) water to a boil. Add the 1 tablespoon salt and the chicken, and return to a boil. Reduce the heat to medium and cook, uncovered, until the chicken is opaque throughout when tested with a knife, about 30 minutes. Using tongs, transfer the chicken to a plate to cool. Reserve the broth. Meanwhile, soak the vermicelli in water to cover for 15 minutes. Drain and set aside. Seed and chop 1 of the chilies. Chop 4 of the shallots and the ginger slices. In a mortar, combine the chili, chopped shallots, ginger, garlic, almonds, lemongrass, turmeric, and coriander and grind together until a paste forms. Add 1-2 tablespoons water if needed to facilitate grinding. Set the chili paste aside. Slice the remaining 3 shallots and fry until crisp. In a large saucepan over medium heat, heat the canola oil. Add the chili paste and sauté until fragrant, about 2 minutes. Pour the reserved broth through a fine-mesh sieve into the saucepan and bring to a boil. Reduce the heat to low and simmer, uncovered, for 15 minutes. Stir in the fish sauce and lemon juice, season to taste with salt and pepper, and simmer for 5 minutes. Shred the chicken into thin pieces, discarding the bones. Halve the remaining chili lengthwise, remove the seeds, and thinly slice on the diagonal. Quarter the hard-boiled eggs lengthwise. Bring a large saucepan three-fourths full of water to a boil, add the drained noodles, and cook until just tender, about 2 minutes. Drain and divide among warmed individual bowls. Divide the shredded chicken, bean sprouts, cilantro, scallions, and sliced chili evenly among the bowls. Ladle the hot broth over the top and garnish with eggs and fried shallots. Serve at once.