

# SPRING GREENS WITH **FEAST**

## CHICKEN-MISO SOUP WITH SPROUTS AND HERBS

BY CATHERINE NEVILLE



Yield: **6 to 8** servings

- 8 cups **chicken broth**
- 2 **star anise pods**
- 1 stick **cinnamon**
- 5 **black peppercorns**
- 2 Tbsp **yellow miso**
- 3 or 4 **eggs**
- 1 cup cooked, shredded **chicken**
- 1 package **rice noodles**, softened in warm water
- handful **sprouts** (sesame, radish, mung bean, etc.) or **microgreens**
- fresh **Thai basil**
- sprigs fresh **cilantro**
- other **herbs** as you wish: chives, mint, etc.

**| Preparation |** In a large saucepot, heat chicken broth until simmering and add star anise, cinnamon and black peppercorns. Simmer until fragrant, about 15 minutes, and then remove the spices. Stir in miso.

Bring small pot of water to a gentle boil. Add eggs and cook for 6 minutes, removing eggs to ice water bath to cool. Carefully remove shells from the soft-cooked eggs.

In large bowls, evenly portion chicken and rice noodles. Ladle hot broth otop and then garnish with sprouts and herbs. Carefully cut each egg in half, adding a half or two to each bowl. Serve piping hot.