

## Slow Cooker Chicken Pho Soup Recipe



Bring Vietnamese cuisine into your kitchen with this easy, flavorful, simmering Chicken Pho from [Served from Scratch](#) that you can make right in your crock pot. I love how when you cut up toppings that are bright in flavor, it automatically amps up your fancy and makes a meal look like it took lots of work, but really it's simple to assemble! You can even leave it cooking for most of the day, you'll just need to be available to take the chicken out of the pot after it's boiled to shred it since you'll put it back in towards the end, right before serving.

### A few tricks of the trade:

One lesson we learned the hard way was that we should cook the rice noodles separately, then serve it up in bowls and spoon the broth over it. Why? If you add the noodles into the simmering soup in the slow cooker, when it stays in there for awhile, they get kind of mushy as they soak up more liquid. Especially if you have left overs, keep the noodles separate so they maintain their shape and texture.

Another trick I like to add to hot meals is to have something cold or fresh to balance out the flavors and textures and freshen up your dish. Adding herbs, chopped veggies, and lime juice can liven up a soup or an entree that's been soaking up some heat for some time.

Lastly, use a strainer or a little spice bag to steep the star anise, cinnamon stick, and other spices in. That way, you can fish it out easily and can skip risking slurping up an unwelcome sharp or crunchy bite with your soup. Most spice shops will have some satchels or try a tea strainer with small holes like this [Regency Natural Spice Bag](#) or [Oxo Good Grips Twisting Tea Ball](#) from Sur La Table.







Who totally wants this for dinner tonight? Check out the recipe, pick up the grocery list, and get that slow cooker going! Impress your guests and your own taste buds with warm broth, flavorful protein, and fresh herbs and spices.

