





Beef Pho







Quick, hearty noodle soup seasoned with mild yet flavourful Vietnamese spices and topped with sliced beef steaks and crunchy veggies.

FROM YOUR BOX

GINGER	1 piece
SPRING ONIONS	1 bunch
PHỞ SPICE MIX	1 packet
BEEF STEAKS	300g
RICE NOODLES	1 packet
CARROT	1
BEAN SHOOTS	1 bag

FROM YOUR PANTRY

oil for cooking, soy/fish sauce, sugar (or sweetener of choice). I stock cube

COOKING tooLS

saucepan x2, frypan

Before you start cooking!



1 Simmer the Broth

Grate ginger and slice spring onions (reserve green tops). Cook in a saucepan with oil and Phở spice mix over medium-high heat for 1 minute. Add 750ml water and 1 stock cube. Bring to a boil, cover and simmer for 15 minutes.



4 PREPARE the toppings

Meanwhile julienne carrot and slice reserved spring onion tops. Set aside with bean shoots.



You can dice and add the carrot to the broth, or cut into sticks to serve fresh on the side if your kids prefer!



2 cook the SteakS

Bring a second saucepan of water to a boil (for the noodles).

Heat a frypan with oil over mediumhigh heat. Rub steaks with 1/2 tbsp soy sauce and cook for 2-4 minutes each side, or until done to your liking. Set aside to rest.

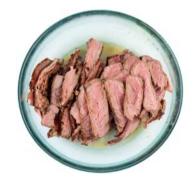


3 cook the NooDleS

Add noodles to boiling water and cook for 2-3 minutes, or until al-dente. Drain and rinse under cold water.



Take care not to overcook the noodles and rinse thoroughly in cold water to prevent them breaking up.



5. SLice the Beef & SeaSon Broth

Trim and very thinly slice beef steaks.

Season broth with 2 tsp soy/fish sauce and 2 tsp sugar (or to taste).



Add any resting juices from the steaks into the broth for extra flavour!



6. finish and serve

Divide noodles among bowls. Add sliced beef steaks, broth and toppings to taste.



If you have some fresh herbs in your fridge or garden you can add mint, chives or coriander!