



FOR THE
LITTLE ONES

CARROT
ROUNDS



NOODLES &
SLICED BEEF



Beef Pho

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

 25 Minutes

 2 Servings

 Beef

How did the cooking go? Go to the My Recipes tab in your Profile and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

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

FROM YOUR PANTRY

oil/butter for cooking, soy sauce, sugar (or sweetener of choice)

COOKING TOOLS

large saucepan x2, frypan

Use the ingredients to make a noodle bowl instead if your family prefers, without the broth!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

Pho spice mix: cinnamon quill, star anise, cloves, cardamom pods and fennel seeds.



1. SIMMER the BROth

Heat a saucepan over medium-high heat. Quarter ginger and slice spring onions (reserve green tops). Add to pan with **oil**, Phở spice mix and stock paste. Cook for 1 minute then pour in **3 1/2 cups water** and 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.

tip Cut carrot into sticks to serve on the side if your kids prefer!



2. COOK the STEAKS

Bring a saucepan of water to a boil.

Heat frypan with **oil/butter** over medium-high heat. Rub steaks with **2 tsp soy sauce** and add to pan. Cook for 2-4 minutes on each side or until cooked to your liking. Set aside to rest.



5. SLICE the Beef & SEASON BROth

Trim and very thinly slice beef steaks. Season broth with **2 tsp soy sauce** and **2 tsp sugar** (or to taste).

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



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.

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



6. FINISH AND SERVE

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

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