

for the  
little onesCARROT  
ROUNDSNOODLES &  
SLICED BEEF

# Beef Pho



25 Minutes



4 Servings



Beef

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

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## FROM YOUR BOX

GINGER	1 piece
SPRING ONIONS	1 bunch
PHỞ SPICE MIX	1 packet
BEEF STOCK PASTE	1 small jar
BEEF STEAKS	600g
RICE NOODLES	1 packet
CARROTS	2
BEAN SHOOTS	1 bag

## FROM YOUR PANTRY

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

## COOKING TOOLS

large saucepan x2, large 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 **1.2L water** and bring to a boil. Cover and simmer for 15 minutes.



### 4. PREPARE the TOPPINGS

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

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



### 2. COOK the Steaks

Bring a saucepan of water to boil.

Heat large frypan with **oil/butter** over medium-high heat. Rub steaks with **1 tbsp 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 **3 tsp soy sauce** and **3 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!