

for the
little onesCARROT
ROUNDS

NOODLES & SLICED BEEF



Beef Pho



25 Minutes



4 Servings



Beef

Quick, hearty noodle soup seasoned with 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 STEAKS	600g
RICE NOODLES	1 packet
CARROTS	2
BEAN SHOOTS	1 bag

FROM YOUR PANTRY

oil for cooking, soy or fish sauce, sugar (or sweetener of choice), 1-2 stock cubes

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.

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



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 **1.2L water** and **1-2 stock cubes**. 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 You can dice and add the carrots 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 large frypan with **oil** over medium-high heat. Rub **steaks** with **1 tbsp soy/fish sauce** and cook for 2-4 minutes each side, or until done 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/fish 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!