



Product Spotlight: Vietnamese Spice Mix

Our custom-blend Vietnamese spice mix is made with cinnamon quill, star anise, coriander seeds, cloves, cardamom pods, fennel seeds to give you a delicious and authentic Pho at home!



Slow Cooked Beef Pho

Experience the magic of one the best noodle soups in the world, made by you, at home! A light broth enriched with aromatic spices, served with slow-cooked shredded beef, rice noodles and fresh toppings galore!

 25 minutes + 5 hours slow cook  Beef  2-3 servings

Add to it!

Add extra toppings to your pho such as sliced of pickled cucumber, fresh coriander, hoisin sauce and sriracha sauce!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	64g	37g	103g

FROM YOUR BOX

BROWN ONION	1
GINGER	1 piece
VIETNAMESE SPICE MIX	1 packet
BEEF CHUCK ROAST	400g
UMAMI STOCK PASTE	1 small jar
PAD THAI RICE NOODLES	1 packet
RADISHES	1 bunch
CHILLI	1
MINT	1 bunch
LIME	1
BEAN SHOOTS	1 bag

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), fish sauce (see notes), sugar (of choice)

KEY UTENSILS

frypan, slow cooker, saucepan

NOTES

If your slow cooker has a sauté or sear function, you can sear the meat, onion and spices in the cooker instead of in a frypan.

If you have one, add the onion and spices to a soup bag before simmering in the pho.

Substitute fish sauce with soy sauce or tamari.

Vietnamese spice mix: cinnamon quill, star anise, coriander seeds, cloves, cardamom pods, fennel seeds.



1. TOAST THE SPICES

Heat a frypan over medium heat. Cut **onion** into square pieces and roughly chop **ginger**. Add to dry pan along with **spice mix**. Gently toast, tossing occasionally, for 5–7 minutes until onion begins to brown. Remove to slow cooker (see notes).



2. BROWN THE BEEF

Coat **beef** with **oil** and **salt**. Add to pan and cook until browned on each side. Remove to slow cooker.



3. SIMMER THE PHO

Add **stock paste**, **1.25 L water**, **1 1/2 tsp sugar**, **1 tbsp fish sauce** and **1 tbsp soy sauce** to slow cooker. Set slow cooker to high and cook for 5–6 hours until beef is tender.



4. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook for 4 minutes until tender. Rinse well with cold water.



5. PREPARE TOPPINGS

Thinly slice **radish** and **chilli**. Pick **mint** leaves. Wedge **lime**. Set aside with **bean shoots**.



6. FINISH AND SERVE

Remove beef from pho. Strain onion and spices from pho. Use 2 forks to shred beef then return to pho.

Divide noodles among bowls. Add shredded beef, pho and toppings.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

