



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!



Add to it!

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

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

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

FROM YOUR BOX

BROWN ONION	1
GINGER	1 piece
VIETNAMESE SPICE MIX	1 packet
CHUCK ROAST BEEF	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

Substitute fish sauce with soy sauce or tamari.

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.

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



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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.



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**, **1 tbsp soy sauce** to slow cooker. Set slow cooker to high and cook for 4–5 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.

Use 2 forks to shred beef. Return to pho.



6. FINISH AND SERVE

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**

