



### 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 of 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  4-6 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** 61g **TOTAL FAT** 36g **CARBOHYDRATES** 94g

## FROM YOUR BOX

BROWN ONION	1
GINGER	2 pieces
VIETNAMESE SPICE MIX	1 packet
BEEF CHUCK ROAST	800g
UMAMI STOCK PASTE	2 small jars
PAD THAI RICE NOODLES	2 packets
RADISHES	1 bunch
CHILLI	1
MINT	1 bunch
LIME	1
BEAN SHOOTS	1 bunch

## 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**, **2 L water**, **2 tsp sugar**, **1 1/2 tbsp fish sauce** and **1 1/2 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**

