

Pho-Licious Beef Noodle Bowl

TOTAL TIME
90 min

SERVING / SIZE
**2 cup /
480 mL**

SERVINGS
12



Noodle bowls or Pho are a staple in Vietnamese cuisine and there are many varieties. This tasty version combines lean beef with aromatic broth, rice vermicelli noodles and traditional garnishes.

MADE WITH



Signature French Onion

CASE CODE 08171

Ingredients

250 g	Rice Vermicelli Noodles, dry
1 tub (1.81 kg)	Signature French Onion
1.9 L	Water, 1 full tray
90 g	Ginger, fresh
5 each	Star Anise, Pods
3 g	Coriander Seeds
2.4 g	White peppercorns
1 each	Cinnamon Stick
	Fish Sauce (optional)
250 g	Filet of Beef, very thinly sliced
Toppings	
250 g	Bean Sprouts
80 g	Cilantro, finely chopped
25 g	Basil, fresh
25 g	Mint Leaves
	Hot Chili Sauce
12 each	Lime Wedges
4 each	Red Chili, freshly chopped

Directions

- 1 Soak noodles in very hot tap water according to package directions until softened. Rinse under cold water and set aside.
- 2 In a large pot, combine French Onion Soup and water. Add ginger, star anise, coriander seeds, peppercorns and cinnamon stick. Bring to a boil and then simmer for 30 minutes to 1 hour.
- 3 Strain solids from the broth through a fine mesh sieve or cheesecloth. Taste and adjust seasoning with fish sauce if required. Keep stock hot until ready to serve.
- 4 *Prepare all the soup garnishes:* Thinly slice the beef (as for carpaccio). Wash and drain all other garnishes. Arrange everything neatly on a side plate to serve alongside the noodle bowl
Assemble the bowl: Place a portion of noodles at the bottom of each serving bowl. Top with raw beef slices
Add broth: Pour the hot, simmering stock directly over the beef and noodles. The heat from the broth will cook the beef.