



build a Pho

— noodle bowl —



2 cups (500 mL)
Pho Broth*



1–3 slices
Green Chilies



2-1/2 oz (71 g)
Protein
(Chicken,
Beef or Tofu)



1/4 tsp (1 mL)
Grated Ginger



1 tsp (5 mL) each
Cilantro
& Basil



1 tbsp (15 mL)
Scallions



1 tbsp (15 mL)
Onions



1/2 cup (125 mL)
Bean Sprouts

1 cup (250 mL)
Noodles

INGREDIENT INFORMATION

For Each Serving:

- Place one portion (1 cup/250 mL) noodle nest into mesh strainer and dip into hot water for 3 to 5 seconds to reheat noodles.
- Drain well and place noodles in a 32 ounce (908 mL) serving bowl.
- *Top noodles with:
 - 1/2 cup (125 mL) blanched bean sprouts
 - 1/4 tsp (1 mL) grated ginger
 - 1 tbsp (15 mL) onions
 - 2-1/2 oz (71 g) protein (cooked chicken, beef or tofu)
 - 1 tbsp (15 mL) scallions
 - 1–3 slices of green chilies
 - 1 tsp (5 mL) each cilantro and basil
- Ladle 2 cups (500 mL) of hot vegetable Pho broth over top of mixture in bowl.

*Suggestions only for ingredients, quantities and assembly of the Pho noodle bowl.

Garnish Options:

Allow customer to self garnish with a lime wedge, Hoisin sauce and Siracha sauce.

†Vegetarian

Lacto-ovo-vegetarian: May include milk or milk products and eggs, but excludes meat, poultry, fish and seafood.



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