



the flavours of

Southeast Asia

— as close as —

Your Kitchen

Authentic Vietnamese Vegetable Pho Broth

Serve as part of
an Asian noodle
bar or a creative
soup station.




StockPot.

Authentic Pho Noodle Bowl, Made Easy.

A culinary treasure from Vietnam, Pho is an aromatic broth that would traditionally take hours to simmer. We make our vegetable Pho broth just like they do in Vietnam: making sure the broth is balanced and infused with just the right amount of star anise, ginger and other traditional spices.

This versatile vegetable Pho broth is great for multiple applications: Beef, Chicken or Vegetable. To build a Pho noodle bowl, add your choice of meat, noodles, vegetables and herbs and top it off with Campbell's® Stockpot® vegetable Pho broth.

Mai Pham's Lemon Grass Vegetable Pho Broth

SAMPLE RECIPES



Beef Pho Noodle Bowl

Sear thinly sliced beef sirloin and add boiling vegetable Pho broth with green onions, bean sprouts, sliced jalapeños, cilantro and a lime wedge for a delicious Beef Pho meal. You can also use sliced, cooked roast beef as a garnish.



Chicken Pho Noodle Bowl

Add shredded chicken, sautéed white onions, sliced serrano chili peppers and Thai basil to the vegetable Pho broth for a traditional Vietnamese Pho chicken entrée.



Vegetable Pho Noodle Bowl

Make a hearty and delicious vegetarian entrée with your choice of noodles, tofu – which can be cubed, sliced, smoked, grilled or pressed, along with shiitake mushrooms, grilled onions, bean sprouts, Thai bird chilies and a lime wedge. To create an alternative vegetarian entrée, simply add a medley of vegetables and chickpeas to the vegetable Pho broth.

MENU IDEAS

- When serving as a meal, use 5 to 6 ounces of cooked noodles with 16 or more ounces of vegetable Pho broth. Offer a wide assortment of condiments and proteins. Note: Noodles and soup must be served piping hot!
- As an appetizer soup, portion size may be reduced and, if not serving with chopsticks, noodles may be cut shorter. To make it more aromatic and to lift the flavour, float 2 to 3 slices fresh ginger.
- Our vegetable Pho broth also works well as a base for other Asian soups such as congee (a creamy rice soup) or udon (buckwheat noodle soup).
- Infuse grains, such as couscous or quinoa, by cooking them in vegetable Pho broth to create an Asian flavour profile. Serve with grilled lemon grass chicken.
- Use vegetable Pho broth for steaming mussels, clams, shrimp or other shellfish in place of a court-bouillon.

Vegetable Pho Broth Code: 19102
Format: 4:1 Concentrates

Case Pack: 4/1.4 kg (3 lbs)
Case Yield: 28.4 L (960 oz)

Vegetarian

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



For more information visit campbellsfoodservice.ca or call your Campbell Sales Representative at 1-800-461-SOUP (7687).