



Total Time  
**30 MIN.**

Serving Size  
**300 ML**

Difficulty  
**EASY**

Yields  
**10**

## INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Vietnamese Pho Concentrated Soup Base	6 cups	1 1/2 L
Water	6 cups	1 1/2 L
Thick rice noodles	3 1/2 oz	100 g
Beef fillet steak, thinly sliced	1/2 lb	227 g
Bean sprouts	2 cups	500 mL
Green onions, trimmed, thinly sliced diagonally	3 each	3 each
Red birdseye chillies, thinly sliced	2 each	2 each
Thai basil Leaves	1/2 cup	125 mL
Coriander leaves	1/4 cup	62 mL
Lime wedges, for garnish	2 each	2 each

## INSTRUCTIONS

1. Combine the **Campbell's® Vietnamese Pho Concentrated Soup Base** with water. Heat thoroughly and hold hot, between 165°F-175°F.
2. Meanwhile, place the noodles in a large heatproof bowl and pour over plenty of boiling water.
3. Set aside for 5 minutes to soak. Drain well.
4. For service, divide noodles and reserved beef evenly among serving bowls.
5. Top with sliced beef. Pour the hot soup evenly among each serving bowl.
6. Top with bean sprouts, green onion, chillies, thai basil and coriander.
7. Serve immediately with lime wedges, if desired.