



Total Time
30 MIN.

Serving Size
300 ML

Difficulty
EASY

Yields
14

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Vietnamese Pho Concentrated Soup Base	8 cups	2 L
Water	8 cups	2 L
Rice noodles	8 oz	227 g
Chicken breast, cooked and shredded	8 oz	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	60 mL
Lime wedges, for garnish	2 each	2 each

Sriracha chili sauce, for serving on the side

Hoisin sauce, for serving on the side

INSTRUCTIONS

1. Mix the **Campbell's® Vietnamese Pho Concentrated Soup Base** with water. Heat thoroughly and hold hot between 165°F-175°F.
2. Meanwhile, place the rice 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 shredded chicken.
6. Pour the hot soup evenly among each serving bowl.
7. Top with bean sprouts, green onion, chillies, thai basil and coriander.
8. Serve immediately, garnished with lime wedges, if desired.