RECIPES > SOUPS, STOCKS & BASES

Pho-Licious Beef Noodle Bowl

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
90 min	2 cup / 480 mL	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

Campbell's SIGNATURE SOUPS **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.

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