



Grass fed beef Pho

Lemongrass & ginger broth

25 minutes

Skill
Medium

About
630

GATHER
YOUR **GREEN**
INGREDIENTS



Ingredients

2	4	6	Serves
1L	2L	3L	Pho stock
200g	400g	600g	Sliced beef
1	2	3	Lime
1	2	3	Brown onion
1 pkt	2 pkt	3 pkt	Rice noodles
1	2	3	Coriander bunch
1	2	3	Chilli
1	2	3	Spring onion
1 pkt	2 pkt	3 pkt	Bean shoots

Method

! Boil a kettle of water.

UTENSILS: Two medium saucepans



COOK THE NOODLES

Place the noodles in rapidly boiling water for 3 minutes over a high heat. Remove from the heat, strain and set aside. Whilst the noodles are cooking, place the soup base in a saucepan and bring to the boil over a high heat.



PREPARE THE INGREDIENTS

Remove the skin and finely slice the onion. Slice the chilli and spring onions. Remove a cheek from the lime for each serve.



PLATE THE DISH

To plate the dish, divide the cooked noodles between deep bowls. Arrange the sliced beef over the noodles and garnish with chilli, onion, coriander, spring onion and bean shoots. Pour the boiling stock over the noodles and raw beef to cook. Allow to sit for 1-2 minutes before eating.

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Wine Matching

Pair with a South Australian Arneis.