

PHO: pronounced “fuh” Vietnamese Soup

- 8 oz dried rice vermicelli noodles
- Desired meat: chicken, pork, steak or raw shrimp* (See notes) or vegetables
- 1 large yellow onion, quartered
- 2 (2-inch pieces) fresh ginger, unpeeled and halved, lengthwise
- 6 cups broth (chicken, beef or vegetable, depending on protein choice)
- 2 cups water
- 1/4 tsp ground coriander
- 1 whole clove (optional)
- 1 1/2 Tablespoons fish sauce (or less, to taste preference)
- 1/4 teaspoon hoisin sauce
- 1/4 teaspoon soy sauce
- 1/4 teaspoon red chili paste
- 1 stick cinnamon

- salt and freshly ground black pepper

For garnish (this is where pho soup shines!):

- 4 green onions, chopped
- 2 fresh jalapeño peppers or red Thai chili peppers, thinly sliced and seeds removed
- FRESH HERBS: 1 bunch fresh cilantro, chopped, 1 bunch Thai basil leaves, torn or roughly chopped, or regular if you can't find Thai, and mint leaves, cut into ribbons
- 1 cup fresh bean sprouts
- 2 limes, cut into wedges
- Sriracha hot sauce, or additional red chili paste, for heat, optional

Instructions

- Place a large dry pot over medium heat add the onion halves and ginger pieces. Cook for 4 minutes, stirring occasionally.
- Add the broth, water, coriander, clove, fish sauce, hoisin sauce, soy sauce, chili garlic paste, cinnamon stick and a pinch of fresh cracked salt and pepper to the pot. Bring to a slow boil, then reduce heat and simmer for 30 minutes.

- Meanwhile, prepare noodles according to package instructions. Once soft, drain, rinse and set aside.
- Ready the garnishes in individual small bowls for serving cilantro, basil, green onions, bean sprouts, lime wedges and sliced chilies.
- 1-5 minutes before the broth is done cooking, add desired meat to the broth to cook, just until done (2-3 minutes for raw, thinly sliced chicken or pork, 1-2 minutes for shrimp or thinly sliced steak). Or do a quick sauté in a separate pan and then add.
- Discard the ginger, clove, cinnamon stick and onion pieces from the pot.
- Divide the noodles among bowls; ladle broth on top (and meat). Add desired toppings.

Notes

Protein: It's important to slice the meat as thinly as possible, against the grain.

- **Beef Pho:** ½ pound sirloin steak, flank steak or brisket, sliced very thinly and seasoned with salt and pepper.
- **Chicken Pho:** Slice 1-2 boneless, skinless breasts into very thin pieces, against the grain. Season with salt and pepper.
- **Pork Pho:** Season a 1 lb pork tenderloin with salt and pepper and sear in a little bit of oil in a very hot pan until browned on all sides (about 10 minute). Allow to rest while broth cooks and then slice into very thin slices.
- **Shrimp:** raw, shells removed.

To substitute leftover/cooked meat: This is a great recipe to use up leftover cooked meat like rotisserie chicken, shredded pork, or beef. Add cooked meat to the bowls with the noodles and ladle hot broth over it. Then add toppings.

Vegetarian/vegan pho: Substitute vegetable or mushroom stock, substitute sautéed mushrooms and baby bok choy for the meat, and omit the fish sauce. You could also use canned Jack Fruit as a meat like substitute.

Make ahead instructions: The broth can be made several days ahead of time. Allow it to cool, cover it and store it in the refrigerator. Reheat on the stove.

Freezing instructions: Freeze only the broth. Allow it to cool completely and store in a freezer safe bag or container for 4-5 months.

Instant Pot Pho: Cook noodles according to instructions. Assemble toppings. Turn IP to sauté setting. Add onion and ginger and cook for a few minutes. Turn pot off. Add broth, coriander, cloves, fish sauce, soy sauce, hoisin sauce, chili garlic paste, cinnamon stick and a pinch of fresh cracked salt and pepper to the pot. Turn valve to sealed, apply lid and cook on manual/high pressure for 10 minutes with a controlled quick release after the timer beeps. Turn to saute and add shrimp, steak pork, or chicken, cooking until done. Assemble bowls as directed.

Slow Cooker Pho: Cook onion and ginger in a hot skillet, then add to slow cooker with broth, coriander, cloves, fish sauce, soy sauce, hoisin sauce, chili garlic paste, cinnamon stick and a pinch of fresh cracked salt and pepper. (For chicken pho, add skinless chicken thighs and cook in

slow cooker with broth). Cook on low for 6-8 hours or high for 3-4 hours. Discard the ginger, clove, cinnamon stick and onion. Prepare the noodles according to instructions. Assemble toppings.