

STEIN'S AT HOME

Vietnamese Beef Pho



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Vietnamese Beef Pho

Ingredients:

Rice noodles | Broth | Bean sprouts | Spring onions | Mint
Coriander | Bird's eye chillies | Limes | Sliced beef

Cooking Instructions:

Pour the **broth** into a pan, bring to the boil, and then turn back down to a simmer.

Boil a large pan of **water** add 1/4 of the pack of **noodles**, turn off the heat and leave them to soak for 3-4 minutes or until just tender, they will continue to cook.

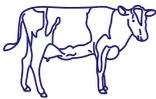
Thinly slice the **spring onion**.

To prepare the garnishes finely chop the **coriander** and **mint**, finely slice the **chillies** and quarter the **limes**. Arrange into four side garnish bowls.

Drain the **noodles** and divide between the two bowls, top with a handful of **bean sprouts** and chopped **spring onion**.

Add the **sliced beef** to the **broth** and cook for 30 seconds. Remove from the **broth** and place on top of the **noodles**.

Top up each bowl with the remaining **broth** covering the **noodles** and serve with the **garnish** bowls to be added as wished.



Pho is far and away the most famous dish in Vietnam. One of Vietnam's most famous cultural commentators, Nguyen Tuan, wrote 'morning, noon, afternoon, evening, late night, anytime is a good time for a bowl of pho.'

View the full list of ingredients and allergens online at rickstein.com

Made in an environment handling: CELERY, CEREALS CONTAINING GLUTEN (such as barley and oats), CRUSTACEANS (such as prawns, crabs and lobsters), EGGS, FISH, MILK, MOLLUSCS (such as mussels and oysters), MUSTARD, PEANUTS, SESAME, SOYBEANS, SULPHUR DIOXIDE AND SULPHITES, NUTS

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