

# Pho-Licious Beef Noodle Bowl

TOTAL TIME  
90 min

SERVING / SIZE  
2 cup /  
480 mL

SERVINGS  
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 French Onion  
SIGNATURE SOUPS 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.