

Quick and Easy Pho

Makes 4 Servings

Recipe Adapted from: [Gimme Some Oven](#)

Ingredients

Broth

8 cups beef broth*
1 cup water
1 onion, quartered
4 cloves of garlic, roughly minced
3 whole star anise
3 whole cloves
1 (3-inch) knob of ginger, sliced into coins
1 cinnamon stick
2 Tbsp fish sauce
salt and black pepper



Pho

8 oz brown rice noodles
10 ounces steak, very thinly sliced against the grain (I used flank steak)

Garnish options: fresh cilantro, lime wedges, thinly-chopped green onions, thinly-sliced jalapenos, fresh basil, fresh mint, bean sprouts, fresh ginger slices

Directions

1. Broth: Add beef broth, water, onion, garlic, star anise, cloves, ginger, cinnamon stick and fish sauce to a large stockpot, and bring to a boil. Cover, reduce heat to medium-low, and let simmer for at least 20 minutes. Strain out the onion and whole spices. If the broth is too rich, you can add more water.
2. Bring a large pot of water to a boil, add rice noodles and simmer until al dente (Don't overcook!) about 3 minutes. Immediately drain the noodles, and rinse with cold water to stop the cooking. Drain and set aside.
3. When you are ready to serve the soup, fill the serving bowls about halfway full with noodles, add the steak and pour hot broth in. The hot broth will cook the thinly sliced beef. Then load it up with plenty of your desired garnishes. My favorite is to squeeze juice from one lime wedge, add bean sprouts, then fresh basil, cilantro and mint. I typically rip apart the fresh herbs as I toss them in. If you like it spicy you can also add a drizzle of sriracha sauce.

*Since the success of this soup depends on the broth, make sure you start out with a high quality beef broth.

Nutrition Facts Per Serving (will vary slightly depending on beef broth/stock used): 410 calories, 13 g fat, 340mg sodium, 48g carbohydrates, 5g fiber 28g protein