



SPOTLIGHT RECIPE

# VEGETARIAN PHO

This light and aromatic Vietnamese noodle soup offers a complex interplay of sweet, savory and herbaceous flavors. The heart of the dish is a clear, fragrant broth and vegetables.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

## SPOTLIGHT RECIPE

# VEGETARIAN PHO

### INGREDIENTS

- 20 cups vegetable broth
- 4 tablespoons soy sauce
- 1 teaspoon ginger, minced
- 1 teaspoon garlic, minced
- 1 cup mushrooms, sliced
- 1 bunch asparagus cut into 1-inch pieces
- 1 1/2 cups broccoli florets
- 1/2 cup Thai basil
- 1 cup bok choy, chopped
- 1 large carrot, julienned
- 20 ounces cellophane noodles
- 2 tablespoons cilantro, chopped

### DIRECTIONS

In a pot, add the broth to medium heat, add the noodles and cook for 5 minutes. Add the rest of the ingredients to the broth and cook for 5 more minutes. When done, set aside for service.

