



Veggie Pho

with Rice Noodles & Chinese Broccoli



ca. 20min



4 Servings

With the zingy flavors of cilantro, lime, and ginger, this veggie pho is sure to brighten up your day! Tender rice noodles are covered in warm vegetable broth that is seasoned with tamari and chili-garlic sauce. Topped with crunchy Chinese broccoli, and scallions, this bowl of faux pho is sure to end your day on a good note! Cook, relax, and enjoy!

What we send

- unsweetened coconut milk 15
- fresh cilantro
- packets vegetable broth concentrate
- scallions
- fresh ginger
- stir-fry rice noodles 17
- packets chili garlic sauce 17
- Chinese broccoli
- limes

What you need

- coarse salt

Tools

- colander
- large saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 27g, Carbs 92g, Proteins 9g



1. Prep ingredients

Pick **cilantro leaves** from stems; coarsely chop **leaves** and finely chop **stems**. Zest and juice **1 lime**; cut the **other lime** into wedges. Peel and thinly slice **ginger**. Stack ginger slices and cut into fine matchsticks. Trim ends from **scallions**, then thinly slice whites and greens separately.



4. Cook noodles

Meanwhile, bring a large pot of **salted water** to a boil. Add **noodles** and cook until tender, about 6 minutes. Drain and rinse under hot running water. Drain again, shaking out excess water. Transfer noodles to bowls.



2. Make broth

In a large saucepan, heat **3 tablespoons oil** over medium-high. Add **ginger, scallion whites, cilantro stems**, and cook, stirring, until well browned, 4-5 minutes. Add **4 cups water, vegetable broth, 1-2 packets chili garlic sauce** (depending on heat preference), **lime zest**, and **coconut milk**; bring to a boil. Reduce heat to medium; cover, cook about 5 minutes.



5. Finish soup

Add **Chinese broccoli** to pot, cover and cook until bright green and crisp-tender, 2-3 minutes. Stir in **tamari** and **2 tablespoons lime juice**. Season **broth** to taste with **salt**.



3. Prep broccoli

Trim ends from **Chinese broccoli** and cut into 1-inch lengths. Cut any **thick stems** in half lengthwise. Wash and dry well.



6. Serve

Ladle **soup** over **noodles** and garnish with **cilantro leaves** and **scallion greens**. Serve with **remaining chili garlic sauce** and **lime wedges** on the side. Enjoy!