

# Vietnamese Beef Pho

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-breakfast-pho-recipe>

## Ingredients:

- 6 cups low sodium beef broth
- 2 teaspoons anise seed or 2 star anise pods
- 1/2 tablespoon canela
- 1 onion small, chopped
- 2 inches fresh ginger peeled and minced
- 2 garlic cloves minced
- 1 tablespoon olive oil
- 1 tablespoon fish sauce
- 2 tablespoons green onions chopped
- 1 cup bean sprouts
- 1 bunch thai basil
- 1/2 cup fresh cilantro chopped
- 1 lime cut into quarters
- 1 pound top sirloin steak thinly sliced and seasoned with salt & pepper
- 8 ounces rice noodles
- 1/4 cup hoisin sauce optional
- 1/4 cup sriracha sauce optional

## Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 55 milligrams
4. Fat: 19 grams
5. Fiber: 4 grams
6. Protein: 30 grams
7. SaturatedFat: 6 grams
8. Sodium: 1800 milligrams
9. Sugar: 13 grams

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