

Pho Bo (Vietnamese Beef Noodle Soup)

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-hoisin-sauce-recipe-red-chili>

Ingredients:

- 1 onion large, peeled, cut into half
- 5 inches fresh ginger cut into half
- 2 pounds oxtail trimmed of fat
- 1 tablespoon coriander seeds
- 5 star anise
- 1 black cardamom
- 1 teaspoon black peppercorns
- 7 cloves
- 1 teaspoon cumin
- 1 cinnamon stick
- 1 pound boneless beef short ribs You can use Chuck, Sirloin, Shanks, Brisket or more
- 1 handful cilantro 4 inch long, stem, collect in a tea pocket*
- 3 bay leaves
- 10 cups cold water
- 2 teaspoons salt
- 2 tablespoons fish sauce
- 2 tablespoons sugar
- 14 ounces rice noodles We like small to medium size for pho, you can use any size noodles you like!
- 3 green onions chopped
- 1 handful cilantro leaves picked
- 1/4 red onion thinly sliced
- 3 ounces beansprouts One handful per serving, for serving
- 2 red chilies sliced for serving
- asian basil Thai basil for serving
- lime quartered for serving
- Sriracha for serving, Chili sauce
- chili garlic sauce for serving
- hoisin sauce for serving, For sweetness
- plum sauce for serving, For sweetness

Nutrition:

1. Calories: 1350 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 245 milligrams
4. Fat: 104 grams
5. Fiber: 5 grams
6. Protein: 58 grams
7. SaturatedFat: 46 grams
8. Sodium: 2330 milligrams
9. Sugar: 12 grams

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