

# Vietnamese Beef Noodle Soup (Pho Bo)

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-tripe-soup-recipe>

## Ingredients:

- 4 shallots
- 1 piece ginger unpeeled
- 1 pound beef short ribs bone-in
- 8 cups beef broth
- 3 pods black cardamom lightly crushed
- 2 whole cloves
- 1 stick cinnamon
- 1/4 cup fish sauce
- 1 tablespoon sugar
- 1/2 pound beef eye of round
- 8 ounces rice vermicelli noodles
- 2 cups bean sprouts
- 1/4 cup cilantro leaves loosely packed
- 1/4 cup mint leaves loosely packed
- 4 scallions thinly sliced crosswise
- 4 thai chiles thinly sliced crosswise
- 4 lime wedges
- ground black pepper Freshly, to taste

## Nutrition:

1. Calories: 950 calories
2. Carbohydrate: 86 grams
3. Cholesterol: 125 milligrams
4. Fat: 50 grams
5. Fiber: 7 grams
6. Protein: 39 grams
7. SaturatedFat: 22 grams

8. Sodium: 3170 milligrams
  9. Sugar: 6 grams
  10. TransFat: 0.5 grams
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