

Vietnamese Meatball Pho Noodle Soup (Pho Bo)

Yield: 8 min
Total Time: 180 min

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

Ingredients:

- 8 cups beef stock
- 3 green onions sliced
- 1/4 cup chopped cilantro
- 1 tablespoon ginger grated
- 2 bay leaves
- 2 peppers dried, I used fresno pepper
- 1/2 teaspoon whole cloves
- 1 star anise
- 1/2 teaspoon black peppercorns
- 1/2 teaspoon coriander seeds
- 1/2 cup sake Japanese
- 1 pound ground pork
- 1/4 cup hoisin sauce
- 1/2 cup plain breadcrumbs
- 1 tablespoon fish sauce
- 1 tablespoon ponzu sauce
- 1 tablespoon honey
- 1 teaspoon fine sea salt
- 1/2 teaspoon black pepper
- 2 green onions chopped finely
- 1/4 cup chopped cilantro
- 3 cloves garlic finely minced
- vegetable oil
- 6 cups beef stock prepared, recipe below
- 1 meatballs recipe pork, Recipe below
- 8 ounces dried rice noodles cooked per manufacturer's instructions
- 1 bunch cilantro leaves
- 2 green onions sliced
- 2 serrano peppers or jalapeno peppers, sliced
- hoisin sauce for drizzling
- bean sprouts not pictured, if desired

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 40 milligrams
4. Fat: 15 grams
5. Fiber: 2 grams
6. Protein: 20 grams
7. SaturatedFat: 5 grams
8. Sodium: 1600 milligrams
9. Sugar: 10 grams

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