

# Vietnamese Beef Noodle Soup

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-steak-and-eggs-recipe>

## Ingredients:

- 1/2 pound beef steak eye of round, cut across the grain into slices 1/8 inch
- 2 tablespoons canola oil
- 3 1/2 teaspoons asian fish sauce
- 1/4 teaspoon salt
- 6 cups beef broth
- 3 inches fresh ginger piece, thinly sliced
- 1 teaspoon coriander seeds
- 1/2 inch cinnamon stick piece
- 10 ounces rice vermicelli
- 1/4 pound bean sprouts
- 1/2 cup fresh basil coarsely chopped, preferably Thai
- 2 limes quartered

## Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 65 grams
3. Fat: 8 grams
4. Fiber: 3 grams
5. Protein: 7 grams
6. Sodium: 1860 milligrams
7. Sugar: 1 grams

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