

Shrimp Pho - Vietnamese Noodle Soup

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-shrimp-stew-recipe>

Ingredients:

- 8 ounces rice noodles thin or pad thai style
- 1 teaspoon coriander seeds or 1/2 teaspoon ground
- 2 whole cloves or 1/4 teaspoon ground
- 1/2 teaspoon black peppercorns or 1/4 teaspoon freshly cracked
- 1 tablespoon sesame oil
- 2 tablespoons ginger root minced
- 1/2 tablespoon chili garlic paste
- 8 cups chicken broth low sodium
- 2 strips lemon peel use carrot peeler
- 2 tablespoons soy sauce low sodium
- 2 tablespoons fish sauce
- 2 tablespoons lime juice
- 2 tablespoons hoisin sauce
- 1 teaspoon cinnamon
- 8 cups bok choy stem thinly sliced & leaves roughly chopped
- 1 pound shrimp raw
- onion thinly sliced
- 1 slice jalapeno
- cilantro
- lime wedges
- hoisin sauce
- sriracha
- bean sprouts
- thai basil

Nutrition:

1. Calories: 380 calories

2. Carbohydrate: 39 grams
 3. Cholesterol: 175 milligrams
 4. Fat: 11 grams
 5. Fiber: 5 grams
 6. Protein: 38 grams
 7. SaturatedFat: 0.5 grams
 8. Sodium: 1840 milligrams
 9. Sugar: 8 grams
-

Thank you for visiting our website. Hope you enjoy Shrimp Pho - Vietnamese Noodle Soup above. You can see more 16 vietnamese shrimp stew recipe Discover culinary perfection! to get more great cooking ideas.