

vegetarian pho – Vietnamese noodle soup

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bean-sprout-tofu-mushroom-recipe>

Ingredients:

- 8 cups vegetable broth
- 2 yellow onions large, peeled and sliced
- 1/2 cup wild mushrooms dried
- 5 cloves garlic peeled and crushed
- 3 tablespoons soy sauce
- 6 1/4 inches fresh ginger thick slices
- 1 tablespoon brown sugar
- 1 tablespoon rice wine vinegar
- 1 teaspoon ground black pepper
- 6 fresh basil stems, save the leaves for your soup
- 6 cilantro stems save the leaves for your soup
- 8 ounces rice vermicelli noodles
- 2 cups shredded carrot
- 6 red radish ruby-, sliced thin
- 2 cups enoki mushrooms
- 4 green onions sliced
- 1/4 cup chopped cilantro
- 1 cup fresh basil leaves
- 1 lime cut into wedges

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 79 grams
3. Fat: 1 grams
4. Fiber: 9 grams
5. Protein: 8 grams
6. Sodium: 2710 milligrams

7. Sugar: 13 grams

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