

Vietnamese Pho Noodles with Beef and Mushrooms

Yield: 4 min
Total Time: 25 min

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

Ingredients:

- 4 ounces vermicelli or other thin rice noodles
- 6 ounces round steak beef, or flank steak, cut thinly
- 2 cups mushrooms sliced
- 1 ounce bean sprouts
- 1/2 yellow onion thinly sliced
- 1/2 cup green onions chopped
- 4 cups beef stock
- 3 tablespoons fish sauce
- 2 teaspoons ground ginger or finely minced fresh ginger
- 4 tablespoons thai basil fresh
- 2 tablespoons fresh mint
- 2 tablespoons fresh cilantro
- 1 teaspoon red pepper flakes
- 1 lime quartered
- soy sauce add to taste

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 25 milligrams
4. Fat: 6 grams
5. Fiber: 3 grams
6. Protein: 19 grams
7. SaturatedFat: 2 grams
8. Sodium: 1800 milligrams
9. Sugar: 6 grams

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