



Vegetable Pho

Yield: 1 serving - multiply accordingly for more servings

	BROTH
2 Cups	Water
2 ¼ teaspoons	SAVORY CHOICE PHO VEGETABLE BROTH CONCENTRATE (30462)
¼ teaspoon	Brown Sugar
1/8 teaspoon	Salt
¼ teaspoon	Fish Sauce (optional)
1 nest (45g)	Rice Noodles
	GARNISHES
2 slices	Lime, cut into 6
4-5 slices	Fresh jalapeno, sliced
¼ Cups	Bean Sprouts
1 Tablespoon	Scallions, sliced on the bias
1 Tablespoon	Basil, torn
1 Tablespoon	Cilantro, chopped

METHOD OF PREP:

1. In a small saucepan, heat water
2. Add broth concentrate and stir to combine. Stir in sugar, salt, and fish sauce (if using). Bring to a simmer
3. Drop in noodles and cook until softened, approximately 3-5 minutes (*see below for multiplying batch size)
4. Pour into serving bowl, garnish with jalapenos, fresh herbs, and bean sprouts
5. Serve with lime wedges to squeeze over top