



PHO-STYLE BEEF NOODLE SOUP

with Mushrooms, Bok Choy, Cilantro, Lime & Sriracha

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Button Mushrooms



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



10 oz | 20 oz
Bavette Steak



1 tsp | 2 tsp
Garlic Powder



4.5 oz | 9 oz
Ramen Noodles
Contains: Wheat



1 | 2
Pork Ramen Stock
Concentrate



2 | 4
Pho Stock
Concentrates



1 | 2
Beef Stock
Concentrate



4 oz | 8 oz
Bok Choy and
Napa Cabbage



1 | 2
Lime



¼ oz | ½ oz
Cilantro



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



2 tsp | 4 tsp
Sriracha



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HELLO

PHO STOCK CONCENTRATE

Fragrant with lemongrass and full of umami flavors that evoke the classic Vietnamese beef noodle soup

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 710



NOODLE ON IT

In Step 3, you'll cook the noodles for just 2 minutes. They can overcook quickly, so set a timer! This short boil is key for a satisfyingly chewy texture.

BUST OUT

- Large pot
- Paper towels
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)

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1 START PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**.



2 COOK STEAK

- Pat **steak*** dry with paper towels and season all over with **garlic powder**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook until browned, 3-4 minutes per side (it'll finish cooking in Step 5). Transfer to a cutting board.



3 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring, until tender, 2 minutes.
- Drain, then toss noodles with a **drizzle of oil**.



4 SIMMER BROTH

- Heat a **drizzle of oil** in empty pot used for noodles over medium-high heat. Add **mushrooms** and a **pinch of salt**; cook, stirring occasionally, until browned and softened, 3-5 minutes. Add **scallion whites** and **ginger** and cook, stirring, until fragrant, 30 seconds.
- Stir in **3½ cups water** (7 cups for 4 servings), **pork ramen stock concentrate**, **pho stock concentrates**, and **beef stock concentrate**. Bring to a boil, then reduce heat to low. Stir in **bok choy** and **napa cabbage**. Cover and simmer until tender, 3-5 minutes.



5 FINISH PREP & SOUP

- Quarter **lime**. Pick **cilantro leaves** from stems.
- Very thinly slice **steak** against the grain.
- Add sliced steak to **broth** and cook to desired doneness, 2-3 minutes. Turn off heat; stir in **juice from half the lime**. Taste and season with **salt**.



6 SERVE

- Divide **noodles** and **sliced steak** between large soup bowls; pour **broth** over top.
- Drizzle **soup** with **hoisin** and as much **Sriracha** as you like. Garnish with **scallion greens** and **cilantro**. Serve with **remaining lime wedges** on the side.

*Steak is fully cooked when internal temperature reaches 145°.