

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Zucchini



1 tsp | 2 tsp Garlic Powder



10 oz | 20 oz Ground Beef



3 | 6 Veggie Pho Stock Concentrates



6 oz | 12 oz Carrots

1 Thumb | 1 Thumb

Ginger



2 | 4 Scallions



1 | 1 Lime



% Cup | % Cup Panko Breadcrumbs Contains: Wheat



1 | 2 Beef Stock Concentrate



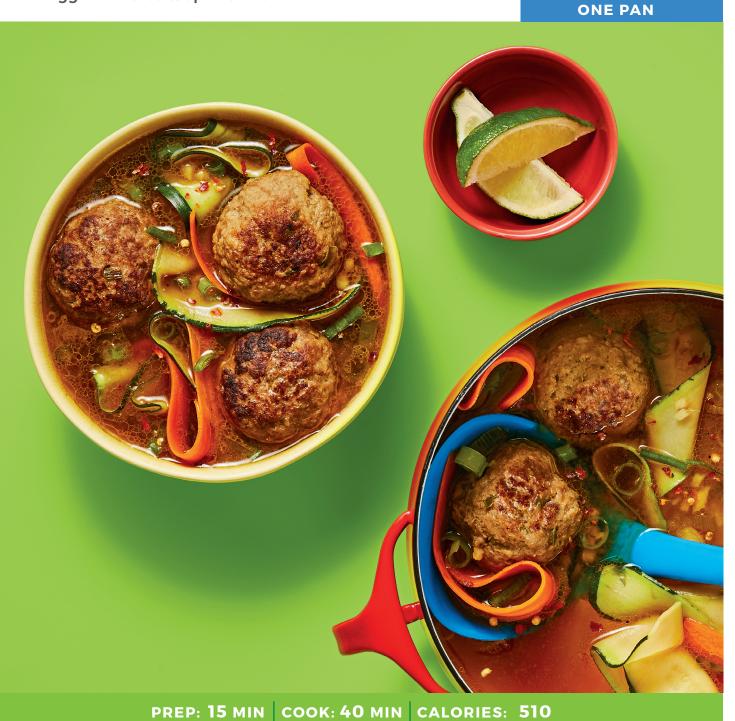
18 ml | 36 ml Ponzu Sauce Contains: Fish, Soy, Wheat



1 tsp | 2 tsp Chili Flakes

ONE-POT PHO-STYLE BEEF MEATBALL SOUP

with Veggie Noodles & Spiced Broth



HELLO

PHO STOCK CONCENTRATE

Fragrant with lemongrass and full of umami, this flavor bomb evokes the taste and aroma of pho in both the broth and meatballs



SPLISH SPLASH

Splash a little water on your hands before shaping the meatballs in step 2. This will keep the mixture sticking to itself and not to your fingers.

BUST OUT

- Peeler
- 2 Medium bowls
- Medium pot
- Kosher salt
- Black pepper
- Sugar (3/4 tsp | 11/4 tsp)
- Cooking oil (1 tsp | 1 tsp)

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*Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- · Wash and dry produce.
- Trim ends from zucchini and carrot; peel carrot. Using a peeler, shave zucchini and carrot lengthwise into ribbons, rotating as you go, until you get to the seedy cores; discard cores.
- In a medium bowl, toss veggie ribbons with one packet ponzu (two packets for 4 servings), salt, and pepper. Set aside to marinate, stirring occasionally.
- Trim and thinly slice scallions, separating whites from greens; finely chop whites. Peel and mince ginger until you have ½ tsp (1 tsp for 4).
 Quarter lime.



2 FORM MEATBALLS

- In a second medium bowl, combine beef*, panko, garlic powder, half the scallion greens, remaining ponzu, one veggie pho stock concentrate, 3 TBSP water, ¾ tsp sugar, ¼ tsp salt, and pepper. (For 4 servings, use two veggie pho stock concentrates, 6 TBSP water, 1¼ tsp sugar, and ½ tsp salt.)
- Form into 6 equal-size meatballs (12 meatballs for 4).



3 BROWN MEATBALLS

- Heat a drizzle of oil in a medium pot over medium-high heat. Add meatballs and cook, turning occasionally, until browned all over, 3-6 minutes (they'll finish cooking in step 5). (For 4 servings, you may need to work in batches.)
- Turn off heat; transfer to a plate. Wipe out any burnt bits in pot if needed.



4 MAKE BROTH

- Return same pot to medium-high heat. (TIP: If pan seems dry, add a drizzle of oil.) Add ginger and scallion whites; cook until fragrant, 30 seconds.
- Stir in 4 cups water (8 cups for 4 servings), beef stock concentrate, and remaining veggie pho stock concentrates; bring to a boil.



5 ADD MEATBALLS

- Once broth begins to boil, add meatballs along with any juices from plate. Reduce heat to a low simmer and cover. Cook until flavors meld, 8-10 minutes.
- Taste and season generously with **salt** and **pepper**.



6 SERVE

 Divide zucchini and carrot ribbons between bowls; top with meatballs and as much broth as you like.
(You may have some broth left over—seconds!) Top with scallion greens, a big squeeze of lime juice, and chili flakes to taste. Serve with remaining lime wedges on the side.