






HelloFresh

Cooking Made Easy

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## Pho

with Silken Tofu



This classic Vietnamese soup will warm your belly this winter. In our version, we've added pillowy silken tofu. Garlic, ginger, and mint create a fragrant broth, and bok choy adds a splash of color. Have your own chopsticks? Now's the time to use them to slurp up all those delicious rice noodles!



25 min



level 1



veggie



lactose free



gluten free



spicy



Silken Tofu



Ginger



Rice Noodles



Mint



Lime



Scallions



Garlic



Pho Concentrate



Baby Bok Choy



Jalapeño

Ingredients	2 People	4 People
Silken Tofu	2)	2 blocks
Scallions	2	4
Garlic	2 cloves	4 cloves
Ginger	1 thumb	2 thumbs
Pho Concentrate	1	2
Rice Noodles	1 pack	2 packs
Baby Bok Choy	2	4
Mint	1 sprig	2 sprigs
Jalapeño	1	2
Lime	1	2
Vegetable Oil*	1 T	2 T

\*Not included

Allergens

2) Soy

Ruler

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**Nutrition per person** Calories: 577 | Carbs: 77 g | Fat: 18 g | Protein: 27 g | Fiber: 4 g



**1** Thinly slice the **scallions**, keeping **white** and **green** parts separate. Peel the **ginger** with a spoon and then mince or grate. Mince or grate the **garlic**. Cut the **lime** into wedges. Thinly slice the **bok choy leaves** and **stems**. Coarsely chop the **mint**. Seed and mince the **jalapeño**. Cut the **tofu** into 1/2-inch cubes.



**2** Heat 1/2 tablespoon **oil** in a pot over medium heat. Add the **garlic**, **scallion whites**, **ginger**, and as much **jalapeño as you dare** and cook for 30 seconds, until fragrant. Add the **pho concentrate** and 4 cups of **water**. Bring to a boil and then reduce to a simmer for 10 minutes.



**3** Add the **tofu**, 1/3 of the **rice noodles**, and **bok choy** to the **broth**. Simmer until the noodles are tender, about 4 minutes. Taste and season with **salt** and **pepper**.

**4** Serve the **pho** in bowls and top with **mint**, **scallion greens**, and a **lime wedge**.