



# 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



6 oz | 12 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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WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



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: 790





## 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
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Large pan
- Strainer

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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 cover and reduce heat to low. Add the **bok choy and napa cabbage** 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°.