

Shrimp Pho

Jacob · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

This is as close as Ive ever gotten to real Vietnamese pho with shrimp Super yummy

Ingredients

- - 4 cups chicken stock - 4 cups vegetable broth - 3 large shallots
- sliced - 3 tablespoons low-sodium soy sauce - 3 tablespoons fish sauce - 1 tablespoon ground ginger - 1 tablespoon rice vinegar - 1 tablespoon brown sugar - 5 cloves garlic
- peeled and crushed - 1 teaspoon ground black pepper - 1 cinnamon stick - 2 star anise - 1 (8 ounce) package dried rice noodles - ½ pound raw shrimp - 1 tablespoon low-sodium soy sauce
- or to taste - 1 clove garlic
- or to taste - 2 cups bean sprouts - 4 green onions
- sliced - 1 cup fresh basil leaves - ¼ cup chopped cilantro - 2 sprigs fresh mint
- or more to taste - 2 limes
- cut into wedges
- or to taste

Instructions

1. Combine chicken stock
2. vegetable broth
3. shallots
4. soy sauce
5. fish sauce
6. ginger
7. rice vinegar
8. brown sugar
9. garlic
10. pepper
11. cinnamon stick
12. and star anise in a large pot. Cover and bring to a boil. Reduce heat to medium-low and simmer
13. covered
14. until flavors combine
15. 1 to 2 hours. Strain out solids and return broth to the pot. Bring a large pot of water to a boil. Add rice noodles and cook until opaque
16. 4 to 5 minutes. While noodles are cooking
17. saute shrimp with soy sauce and garlic in a skillet until shrimp are cooked through
18. 3 to 5 minutes. Drain noodles and rinse until cold water. Divide among 6 large soup bowls. Ladle hot broth over noodles and top with shrimp
19. bean sprouts
20. and green onions. Serve basil
21. cilantro
22. mint
23. and lime wedges alongside. Cook's Notes: I've used instant ramen noodles and it was still great. Substitute star anise with 1 teaspoon anise seeds if desired. Sriracha or garlic chili sauce can be added
24. found in the ethnic food aisle of supermarkets.