

Basic Vegetarian Pho

Jacob · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr

Description

I adapted this Asian pho dish from a traditional Hmong recipe for my vegetarian fiancé. The broth is very basic, and then each person seasons and garnishes it according to their individual tastes. There is no right way to season and garnish this dish. Be creative and feel free to add your own twist. For flavoring, use red pepper paste, soy sauce, teriyaki sauce, and sesame oil.

Ingredients

- 3 (32 fluid ounce) containers vegetable broth - 6 stalks lemon grass
- cut into 1-inch pieces - 2 tablespoons vegetable bouillon (such as Better Than Bouillon®) - 5 whole star anise pods - 1 (16 ounce) package dried thin rice noodles - 1 (8 ounce) package bean sprouts - 1 (8 ounce) package sliced fresh mushrooms - 2 limes
- sliced
- or as desired - 1 bunch fresh cilantro - 1 (.75 ounce) package fresh basil - 1 bunch green onions
- sliced - ¼ cup teriyaki sauce
- or to taste - ¼ cup soy sauce
- or to taste - ¼ cup chile paste
- or to taste - ¼ cup sesame oil
- or to taste

Instructions

1. Combine vegetable broth
2. lemon grass
3. vegetable bouillon
4. and star anise pods in a saucepan and bring to a boil. Reduce heat and let simmer until flavors are combined
5. 30 to 45 minutes. Remove lemon grass and star anise with a slotted spoon and discard. Place rice noodles in a bowl and cover with hot water to soften
6. about 10 minutes. Drain and cut into shorter pieces with kitchen shears; divide noodles equally between soup bowls. Fill bowls with hot broth to cover noodles. Place bean sprouts
7. mushrooms
8. limes
9. cilantro
10. basil
11. and green onions into separate bowls. Place teriyaki sauce
12. soy sauce
13. chile paste
14. and sesame oil in separate bowls. Serve soup alongside garnishes and flavorings. Cook's Note: You can use Thai basil if desired.