



Phoritto Pho 43 Burrito

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

All your favorite flavors of pho in a tortilla I get the meat broth noodles and Thai basil from my local Asian grocery market

Ingredients

- - 1 tablespoon vegetable oil - 1 ½ onion
- thinly sliced - 3 jalapeno peppers
- thinly sliced - 2 (14 ounce) cans beef-flavored pho broth - 1 pound frozen ribeye steak
- thinly sliced - 10 ounces thin rice noodles (vermicelli-style) - 8 burrito-size flour tortillas - 1 (8 ounce) jar chili-garlic sauce - 1 (8 ounce) package bean sprouts - 2 tablespoons hoisin sauce
- or to taste - 1 bunch Thai basil - 1 bunch cilantro - 1 lime
- sliced

Instructions

1. Heat oil in a large saucepan over medium heat. Add onions; cook and stir until softened
2. about 5 minutes. Add jalapenos; cook and stir until dark green
3. about 5 minutes. Remove from heat. Heat broth in a saucepan over medium-high heat. Cook batches of ribeye slices in hot broth until medium-rare
4. 10 to 20 seconds per batch. Bring a large pot of water to a boil. Add noodles; cook at a boil until tender
5. 3 to 5 minutes. Drain. Place tortillas on a microwave-safe plate. Heat in the microwave until warm
6. 20 to 25 seconds. Divide onion and jalapeno mixture
7. ribeye slices
8. noodles
9. chili-garlic sauce
10. bean sprouts
11. hoisin sauce
12. Thai basil
13. and cilantro among warmed tortillas. Spoon a small amount of broth on top. Fold opposing edges of tortillas over filling and roll up into burritos. Serve with lime slices.