



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



4.5 oz | 9 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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

PHO STOCK

Fragrant with lemongrass and full of umami flavors that evoke the classic Vietnamese beef noodle soup

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 710



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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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**. Reserve pot.



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 reduce heat to low. Stir in **bok choy and napa cabbage**. Cover 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°.