

Plant-based Pho w/ Greens & Mushrooms

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour

Preparing the Noodles

To prepare the noodles, in a medium bowl, soak them in hot water until soft (approx. 30 minutes).

Check the noodles to avoid over-soaking. When soft, drain the noodles and separate evenly into serving bowls.

Step 1: Preparing the Noodles

- 1 pack rice noodles
- 2 cups hot water

Step 2: Blanching the Vegetables

- 1 cup snap peas, quickly blanched
- 4 to 6 small bok choy, quickly blanched
- 1 cup small mushrooms, sliced or broken into pieces

First, prepare your mise en place.

To prepare the vegetables, separately blanch snap peas, bok choy and mushrooms. Mushrooms may also be left raw according to preference.

Evenly place vegetables on top of the noodles in each bowl.

Step 3: Preparing the Garniture

- 1 small bunch Thai basil
- 1 cup bean sprouts
- 1 jalapeno chile, sliced
- 1 lime, cut into wedges

Prepare the garniture for serving and divide onto individual side plates.

Step 4: Serving the Soup

- 7 to 8 cups Vegetarian Pho Stock
- sriracha sauce (optional)
- hoisin sauce (optional)

To serve the soup, heat the Pho Stock to a simmer and pour a generous amount over the top of the vegetables and noodles.

Serve with garnitures and optional sauces.