

Beef Pho

Healthy, nourishing comfort food at its finest. The bone broth is packed with bioavailable nutrients and poured over fresh vegetables, rice noodles, and thinly sliced beef. Traditionally, the meat is added raw to the soup, and the steaming broth is what cooks the meat, so make sure the meat is a good quality and very thinly sliced. Adding balsamic to the broth adds a bright freshness to it and spice.

Serves 4

4 oz rice noodles
6 cups Pho Broth
4oz ribeye steak, thinly sliced
2 cups bean sprouts
2 Tbsp Lime Jalapeño White Balsamic Vinegar
2 Tbsp Cilantro Garlic White Balsamic
fresh herbs - Thai basil, cilantro, mint
fish sauce
Sriracha

Prepare rice noodles according to package directions and bring the broth to a rolling boil.

Divide bean sprouts and rice noodles among four bowls and layer thinly sliced steak over top.

Pour steaming hot pho broth over each bowl, cooking the steak with the heat of the broth. Drizzle with the balsamic vinegars and garnish with fresh herbs.

Top with a extra fish sauce for saltiness, and Sriracha for added heat if desired.