

Vietnamese Pork Pho



Ingredients

1 lb / 0.5 kg lean ground pork
1 Tbsp / 15 mL Asian garlic chili sauce
2 green onions, thinly sliced, white and green parts separated
2 cloves garlic, minced
2 Tbsp / 30 mL grated ginger root
2 Tbsp / 30 mL light soy sauce
1 Tbsp / 15 mL unseasoned rice vinegar
6 cups / 1.5 L sodium-reduced chicken stock
1 tsp / 5 mL Chinese five spice seasoning
½ cup / 125 mL matchstick carrots
1 cup / 250 mL thinly sliced shiitake mushrooms
5 oz / 150 g rice vermicelli noodles, dry
½ cup / 125 mL bean sprouts
Thai basil sprigs for garnish

Directions

1. In large saucepan, brown pork over medium-high heat, breaking up larger pieces with spatula until no pink remains, about 10 minutes. Drain any remaining cooking liquid.
2. Add chili sauce, whites of green onions, garlic, ginger, soy sauce and rice vinegar. Cook 2 minutes.
3. Add chicken stock and Chinese five spice seasoning. Bring to boil.
4. Add carrots and mushrooms. Reduce heat and simmer 10 minutes.
5. Stir in rice vermicelli noodles; simmer until noodles are tender, 8-10 minutes.
6. Ladle into large bowl. Garnish with remaining green onion, bean sprouts and sprigs of Thai basil.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 30

- **Number of Servings:** 4-6