



## vegetarian pho

Difficulty*	Prep	Cook
3	1 hour	1 hour 30min

\*Difficulty on a scale from 1-5, where 1 is easiest

### Ingredients

- 15 Large Dried Shiitakes
- 1 Large Onion Halved
- 3 Inch Piece Unpeeled Ginger
- 1 Qt Water For Mushrooms
- 3 Qt Vegetable Broth
- 1 Star Anise
- 1 Small Cinnamon Stick
- ½ Tsp Coriander Seeds
- ½ Tsp Fennel Seeds
- ¼ Tsp Whole Cloves
- 6 Cardamom Pods
- 1.5 Tsp Soy Sauce
- 1 Tsp Sugar
- 10 Oz Dried Rice Noodles
- ½ Lbs Fresh Bean Sprouts
- 1 Sweet Red Onion
- Mint Sprigs
- Cilantro Sprigs
- Basil Sprigs
- 6 Scallions
- 2 Serrano Chiles
- 2 Limes
- Salt and Pepper

## Directions

- 1.) Steep the dried mushrooms in 1 Quart of hot water. About 45min to 1 hour.
- 2.) While the mushrooms are being steeped, cut the ginger into large thick slices.
- 3.) Shortly before the mushrooms are ready, set a pot/dutch oven to medium high.
- 4.) Add the onion and ginger slices to char in the pot, about 10 minutes.
- 5.) When the mushrooms are ready, remove the base and cut them into large chunks.
- 6.) Add the water used for the mushrooms to the pot, avoiding the debris at the bottom of the water.
- 7.) Add to this 3 Quarts of vegetable broth and bring to a boil.
- 8.) Lower the heat to a simmer.
- 9.) Skim the water to remove any foam or debris.
- 10.) Add the star anise, cinnamon stick, coriander and fennel seeds, cloves, and cardamom.
- 11.) Add the soy sauce and sugar.
- 12.) Simmer for one hour.
- 13.) In the meantime, cut up the scallions, serrano, and red onion.
- 14.) Cut the lime into wedges.
- 15.) Fifteen minutes before the broth is ready, add boiling water onto the rice noodles.
- 16.) Strain out the water when the noodles are ready (15min).
- 17.) When the broth is ready, add some of the rice noodle to a bowl.
- 18.) Pour the hot broth over the noodles and add a handful of bean sprouts.
- 19.) Add in some scallions and chiles and serve with the remaining herbs and ingredients.