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Pho Chay – Vegetarian Soup
serves 4-6

INGREDIENTS:

BROTH:

- 3.5 quarts water
- 1 cinnamon stick
- 6 whole anise stars
- 6 whole cloves
- 1 tbsp peppercorns
- 2 sticks lemongrass
- 4" of ginger, sliced
- 6 cloves of garlic
- cilantro stems
- 1 tbsp sugar, more to taste
- 1 tbsp soy sauce
- 1 tbsp salt, more add to taste
- 1 onion, roughly chopped
- 3 carrots, roughly chopped
- 1 leek, roughly chopped
- 1 stalk celery, chopped
- Stems from 8 oz Shiitake mushrooms

VEGGIES & NOODLES:

- 1 head broccoli, chopped & steamed
- Heads from 8 oz Shiitake mushrooms, chopped & steamed
- 1 head cabbage, chopped & steamed
- 2 carrots chopped
- 1 stalk celery chopped
- 1/4 onion finely sliced, soaked in cold water for 5 min, drained
- 1 package rice noodles

GARNISHES:

- fresh bean sprouts
- 3-4 lime wedges
- 1/4 c. cilantro
- 1/4 c. basil or Thai basil
- Sriracha to taste
- Hoisin Sauce to taste

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DIRECTIONS:

PREPARE BROTH:

1. Place whole spices in hot non-stick frying pan until aromatic, about 3-4 min.
2. Sear onion and ginger in hot pan and scorch until blackened, or place under broiler to blacken.
3. In a large pasta strainer pot, add broth ingredients. Bring to boil, simmer 2 hrs on low. Enjoy the aroma, and taste often (adding salt or sugar as needed).
4. Strain out all solids.
5. Boil rice noodles 4-5 min in broth, rinse cooked noodles in cold water, set aside.
6. Keep broth piping hot until served.

PREPARE VEGETABLES:

1. Wash, chop, blanch or steam all veggies until crisp/tender keeping their bright color.

ASSEMBLE:

Place cooked noodles and vegetables in a large soup bowl. Cover with hot broth. Add garnishes at the table. Enjoy!