

BEEF PHO NOODLE SOUP

Prep time: 20 minutes

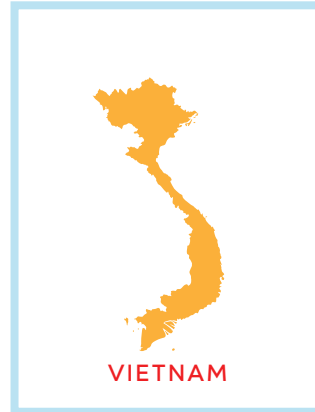
Cook time: 8 to 9 hours on low, 4 to 5 hours on high

Serves 5 or 6

Traditionally, *Pho Bo* is made with beef marrow and knucklebones, which must be boiled first to allow for the impurities to be released. I've skipped that step here by going straight for brisket. If you're in a rush, you can throw everything in the slow cooker, but taking the extra few minutes to toast the spices and roast the onions and ginger will release more of the aromatics into your broth. Using this simplified slow-cooker method enables our family to eat pho all the time.

1 medium onion, quartered
 2-inch piece fresh ginger,
 peeled and halved
 lengthwise
 3 green cardamom pods
 1 cinnamon stick
 3 whole star anise
 1 to 1½ pounds beef brisket
 3 garlic cloves, smashed
 2 tablespoons fish sauce, plus
 more if needed
 2 teaspoons sugar
 6 cups low-sodium beef broth
 3 cups water
 Salt
 14 ounces rice noodles
 8 ounces top round steak,
 uncooked and very thinly
 sliced crosswise
 Fresh Thai basil, for serving
 Fresh cilantro, for serving
 Fresh mint leaves, for serving
 Mung bean sprouts,
 for serving
 Jalapeños, seeded and thinly
 sliced, for serving
 Lime wedges, for serving
 Hoisin sauce, for serving
 Sriracha, for serving

1. Preheat the oven to 425°F.
2. On a baking sheet, arrange the onion and ginger and roast until lightly charred, about 10 minutes. Alternatively, you can pan roast them on the stove in a lightly oiled pan over medium-high heat.
3. In a small, dry skillet over medium heat, toast the cardamom pods, cinnamon stick, and star anise for 3 to 4 minutes.
4. In the slow cooker, combine the roasted onion and ginger with the toasted spice mixture. Add the beef brisket, garlic, fish sauce, sugar, beef broth, and water.
5. Cover and cook on low for 8 to 9 hours, or on high for 4 to 5 hours.
6. Skim any solids or fat from the surface of the soup. Strain the soup through a fine-mesh sieve into a large stockpot. Place the pot on the stove over medium-low heat to keep the broth warm.
7. Remove the brisket from the sieve and slice it thinly across the grain. Discard everything else from the sieve.



8. Season the broth with additional fish sauce or salt, if desired.
9. Cook the rice noodles according to package instructions. Drain, then divide the noodles among bowls.
10. In each bowl, place several slices of brisket and a few slices of the raw top round on top of the noodles. Pour broth into each bowl.
11. Serve alongside Thai basil, cilantro, mint, bean sprouts, jalapeños, lime wedges, hoisin sauce, and sriracha.

PREP IT RIGHT: To save time, prep the aromatics and spices (steps 1 to 3) the night before, and refrigerate until ready to use.

Per Serving: Calories: 364; Total fat: 9g; Protein: 44g; Carbs: 24g; Fiber: 1g; Sugar: 2g; Sodium: 1,143mg