



Weeknight Pork Pho

with Rice Noodles, Cilantro & Jalapeño



40-50min



2 Servings

A masterpiece like pork pho takes time to develop, but our speedy version maximizes flavor while cutting down the cook time. The most important step is building the broth—we make it aromatic with charred ginger, onion, and Chinese five spice, then a dose of fish sauce adds a subtle depth of flavor that makes it irresistible. Gently poach the pork until just cooked through, then enjoy your meal with tender rice noodles.

What we send

- 1 yellow onion
- 1 oz fresh ginger
- ¼ oz Chinese five spice
- 4 pkts chicken broth concentrate
- 2 (½ oz) fish sauce ⁴
- ½ oz fresh cilantro
- 1 jalapeño chile
- 12 oz pkg pork cutlets
- 5 oz pad Thai noodles
- 1 lime

What you need

- garlic
- neutral oil
- sugar
- kosher salt

Tools

- 2 large saucepans

Allergens

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 20g, Carbs 94g, Protein 42g



1. Char aromatics

Halve **onion** lengthwise. Cut **ginger** lengthwise into ¼-inch thick slices. Crush **3 garlic cloves** (no need to peel).

In a large saucepan, heat **1 tablespoon oil** over high until smoking. Add **ginger** and **1 onion half**, cut-sides down. Cook without disturbing, reducing heat if smoking excessively, until aromatics are well charred, 4-5 minutes.



2. Simmer broth

Add **1 teaspoon Chinese five spice**; cook, stirring frequently, until aromatic, 10-15 seconds. Add **4 cups water**, **all of the broth concentrate and fish sauce**, **2 sprigs cilantro**, **crushed garlic**, and **1 tablespoon sugar**. Bring to a boil; lower heat to maintain a gentle simmer and cover. Simmer for 30 minutes.



3. Prep toppings

Meanwhile, bring a second large saucepan of **water** to a boil.

Thinly slice **remaining half onion**. Thinly slice **jalapeño**. Pick **remaining cilantro leaves** from **stems** and thinly slice stems; reserve leaves for garnish.

Pat **pork cutlets** dry, then stack, 2 at a time, and cut into ¼-inch wide slices.



4. Poach pork

Discard **onion, ginger, garlic**, and **cilantro** from **broth**.

Stir in **pork**; simmer until pork is just cooked through, skimming off any scum that rises to top of broth, 3-5 minutes. Use a slotted spoon to transfer pork to a plate; shred with 2 forks, if desired.



5. Cook noodles

Add **noodles** to second saucepan with boiling **water** and cook, stirring occasionally to prevent sticking, until tender, 7-9 minutes. Drain noodles and rinse under hot water.



6. Finish & serve

Divide **noodles, sliced onions, cilantro stems**, and **pork** between serving bowls. Season **broth** to taste with **salt**; bring to a simmer. Ladle hot broth over noodles. Cut **lime** into wedges.

Serve **pork pho** with **jalapeño, cilantro leaves**, and **lime wedges**. Enjoy!