

Lauren's Kitchen: Vegan Pho



Two weeks ago while in Boston for a seminar I had an amazing vegan pho for dinner. It was so memorable that I knew had to replicate this bowl of deliciousness once I returned home. This recipe for the pho broth from The Kitchn came pretty darn close and the smell that filled our house was heavenly.

The broth is really the foundation piece of this dish and once you have that mastered any combination of veggies and pho style rice noodles will do. Craving greens at the time, I loaded mine with baby broccoli, kale, bok choy and a variety of mushrooms that I gave a quick stir fry while the broth simmered. I chose to use these gluten free noodles and soaked them rather than cooked them in boiling water to prevent them from becoming gummy or falling apart as rice noodles tend to do.

I think you will love the versatility of this recipe and it will likely become your go to for the next stormy evening...maybe this weekend?

Ingredients for the broth:

- 1 large onion, peeled and halved
- 2-inch piece fresh ginger, peeled and halved lengthwise
- 3-inch cinnamon stick, preferably Vietnamese cassia-cinnamon
- 1 star anise
- 2 whole cloves
- 1 teaspoon coriander seeds
- 4 cups unsalted vegetable stock or broth
- 2 teaspoons soy sauce
- 4 carrots, peeled and coarsely chopped

(In addition I included all of the **mushroom stems** from the selection I stir fried, a **lemon grass stalk** and a handful

of finely chopped **thai basil**.)

Find the full cooking instructions.