



Vietnamese pho noodle soup with tender beef

Ingredients:

- 9 oz. Udon noodles
- 2 cups beef stock
- 1 - 2 large fresh Jalapeno or Serrano chili pepper, cut into ¼" slices
- 2 - 3 Tbsp. fresh ginger, grated
- 2 Tbsp. lite soy sauce
- 1 Tbsp. fresh lime juice
- 1/2 tsp. chili oil
- 1/8 tsp. five-spice powder
- 6 oz. Hillshire Farm[®] Chuck Pot Roast w/Au Jus and Onions, pulled into large bite-sized pieces
- 1/4 cup carrots, chopped
- 1/4 cup yellow squash, cut into small cubes or sliced
- 1 Tbsp. garlic, minced, fried
- 2 Tbsp. red bell pepper, finely diced
- 1 Tbsp. fresh cilantro, chopped
- 1 scallion, thinly sliced lengthwise
- 1 lime, cut into wedges

Directions:

1. Cook noodles until al dente according to package direction; drain and reserve.
2. Heat beef stock in medium stockpot to 165°F. Stir in chili pepper, ginger, soy sauce, lime juice, chili oil and five spice powder; continue heating for 4 minutes.
3. Stir in pot roast, carrots, squash and cooked noodles; heat for 2 minutes or until pot roast is hot and vegetables are crisp-tender.
4. Just before serving, stir in garlic, red bell pepper, cilantro and scallions into broth. Place 3 oz noodles into bowls and ladle in 1/3 of broth and garnish with lime wedges.