



Savory Creations International Veggie Authentic Pho

Made with traditional flavors and aromatics, infused in a rich broth, this Pho contains no artificial flavors or coloring added and is made with natural ingredients. Add your choice of protein or veggies, cooked rice noodles and garnish with your choice of condiments to create the perfect pho dish in minutes.



Ingredients

Serves 3

- ◆ 3 packs of Savory Creations Veggie Pho
- ◆ 6 cups of hot water
- ◆ 5 oz. gluten-free white rice spaghetti
- ◆ 2 radishes, thinly sliced
- ◆ 2/3 of a head of Romaine lettuce heart, cut in 1/4" slices
- ◆ 1/4 of a head of radicchio, cut in 1/4" slices
- ◆ One handful of sugar snap peas, strings removed
- ◆ 1/4 cup oil cured, pitted black olives
- ◆ 2 scallions, white and light green parts, cut in 1/4" slices
- ◆ Dash of Sriracha sauce - optional

Instructions

1. Set a medium sized pot of cold water on to boil. When it comes to a boil, season with coarse sea salt and cook the white rice spaghetti al dente. Drain and reserve.
 2. Prepare all the vegetables. Dissolve the Veggie Pho in the 6 cups of hot water in a medium sized pot. Bring it to a simmer and add the sugar snap peas. Simmer for 2 -3 minutes, until crisp tender.
 3. Add the noodles, the rest of the vegetables and the olives. Remove from heat immediately as you want to keep the rest of the vegetables crisp and tasty – do not cook them.
 4. Ladle pho into serving bowls. Garnish with scallions and serve with LOVE.
- * Optional: Add a dash of Sriracha sauce to taste for an added kick!

Notes