

Beef Pho

The recipe and photography for this post was provided by Carolyn Hodges of [The Dinner Shift](#).

Ingredients:

- 1 (6-ounce) package Asian Gourmet Rice Sticks
- 2 teaspoons olive oil
- Heinen's Beef Stir Fry Meat (about 2/3 pound)
- 1 (26-ounce) carton Simply Asia Pho Beef Broth
- 1 (5-ounce) package Organic Girl Baby Bok Cho

Optional:

- Sliced sweet peppers or jalapeños
- Fresh basil or cilantro
- Fresh lime juice



Instructions:

1. Soak rice noodles in lukewarm water for 15 minutes; drain and set aside.
 2. In a large sauté pan, heat oil over medium heat. Add beef and brown for 1 to 2 minutes, stirring constantly.
 3. Add broth and bring to a simmer. Stir in bok choy and continue to simmer for 1 to 2 minutes, or until it wilts. Stir in rice noodles.
 4. Serve pho in wide shallow bowls and top with sliced peppers or jalapeños, fresh herbs and a squeeze of lime juice.
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