

## Easy Noodle Soup Bowl - Pho

My husband who does much of the cooking in our house went to spend a month in Florida. I was determined to cook with what we had already and my weekly organic Misfits Box. Craving Pho (brothy noodle bowl), I came up with this on-the-fly version which turned out delicious.

4 Cups Vegetable Broth-homemade or box; optional: some dried mushrooms if you have them  
Noodles (I used some fresh udon but you could also use rice noodles or even dried spaghetti)  
Baby Bok Choy  
Broccoli  
Frozen shelled edamame (mixed veg work well too)  
Or Any Green vegetables (see below) total about 3-4 cups chopped (baby bok choy cut in half)  
parsley or cilantro – ¼ cup chopped  
fresh ginger – 2-3 inches peeled and chopped  
fresh garlic – 1 clove minced  
1-2 teaspoons olive oil or sesame oil  
Fresh udon noodles or rice noodles (or traditional dried spaghetti)  
Red pepper flake - optional



In a wok (or frying pan) sauté the ginger and garlic in a teaspoon or two of oil, you could put a couple chopped scallions in as well if you have them. Next toss in the vegetables you have – I used baby bok choy (maybe 6-8), and a stalk of broccoli cut in florets. Keep in mind you could really use any vegetables you had, fresh spinach, green beans, cabbage, etc. Just quickly stir fry enough for two people (or one hungry person). Stir fry just to coat with the ginger and garlic so that the vegetables are still crisp and green. If you want to add some veg broth to the stir fry you can but keep the vegetables slightly under cooked.

Meanwhile, heat the broth in a pot. If you are using homemade broth it is likely fine as is, when I use the box broth, I add a couple dried mushrooms to deepen the flavor (when they softened I pulled them out, chopped them, and threw them back in). When the broth is heated through drop in your noodles (rice noodles or fresh noodles will only take 1-2 minutes if using traditional dried pasta noodles I would use an extra cup of broth and note that it will take a bit longer per the package directions). When noodles are almost done add the cooked vegetables to the pot. Alternatively, you can put them in the individual soup bowls and ladle the broth over. Sprinkle with chopped cilantro or parsley and some more chopped scallions.