

# Pho Thai

By: Andrea | *Cooking with a Wallflower*

## Ingredients:

4 cups (or 2 cans of) chicken broth  
2-3 two inch length lemon grass stalks  
2-3 kefir lime leaves  
2-3 galangal slices (optional)  
1/2 bulb of onion, sliced  
1 cup mushrooms, sliced  
2 large tomatoes, chopped  
1/2 cup grape tomatoes, sliced in half (optional)  
6 tablespoons lemon juice, more to taste  
1 tablespoon chili paste with soya bean oil  
3 tablespoons fish sauce  
10-12 shrimp, deshelled and deveined  
1/2 package of pho noodles  
1 chili pepper, sliced (optional)  
Chopped Cilantro (optional)  
Basil (optional)  
Bean sprouts (optional)  
Jalapeno (optional)

Yields: 2-3 servings

## Directions:

Boil chicken broth in a medium to large size pot. Once the broth boils, add in lemon grass stalks, kefir lime leaves, and galangal slices. Cook for several minutes until the soup is aromatic.

While the soup is cooking, slice onions, mushrooms, and grape tomatoes.

Once the soup is aromatic, add in the onions and the mushrooms. Stir every once in awhile and cook until they have softened. Add in lemon juice, chili paste with soya bean oil, and fish sauce. Stir until evenly distributed. Add more seasoning to taste. Next, add the chopped tomatoes and cook until they have softened. Allow the soup to simmer.

In a small pot, boil water. Once the water boils, dip the pho noodles for about 10-15 seconds until they have just softened and then remove them. If serve immediately, then place in bowl. If not, run the noodles through cold water to prevent the noodles from overcooking.

Add in grape tomatoes to the simmering soup and shrimp. Cook until the shrimp has turned orange in color and no longer appears translucent.

Use a ladle to pour the soup over the noodles. Add in toppings such as basil, bean sprouts, and jalapeno. Serve immediately hot. Enjoy!