

INSTANT POT BEEF PHỞ BROTH

PREP TIME: 30 MINS
COOK TIME: 3 HOURS
@cookingwithmaitai

INGREDIENTS

Bone Broth:

- 2-4 lbs beef neck bones/oxtail/knuckles
- 1 jicama, medium chunks
- 1/2 Chinese daikon, medium chunks
- 1-2 carrots, medium chunks
- 1 onion, halved (charred in oven or stove-top)
- 1 ginger, halved (charred in oven or stove-top)
- 1 spice packet (Phở Hoa or Phở Saigon brand)
- 4 cups hot water
- 1/2-3/4 lb beef tendons (optional)

Seasoning:

- 2-5 tbsp mushroom seasoning (Singapore brand)
- Po Lo Ku Trading)
- 2-5 tbsp fish sauce (Red Boat or Ha Ngu Brand)



DIRECTIONS

1. **Parboil** beef bones for about 10 minutes. Put the bones in a pot, 2-3 tbsp salt (optional), fill with hot water to cover bones. Once water is boiling, scum & impurities will rise to the top, Remove from the heat and rinse the bones well until water runs clear.
2. **Char onions and ginger** (oven or stove top) until slightly burned on both sides
3. **Wash veggies** well and cut into small to medium chunks. No need to peel.
4. **Place** parboiled bones, veggies, charred ginger/onion, pho spices, fill with HOT water to cover **all ingredients** (DO NOT exceed max filled line) **in the inner pot**. *If using tendons or brisket, add to the pot at this time.*
5. Use manual/soup mode, **cook on high pressure for 60 minutes**. It will take about 30 to 45 minutes to come to pressure.
6. **Let pressure release naturally**, approximately 45 minutes.
7. **Remove all** the bones, veggies, spice packet **from the broth**.
8. **Strip the meat** from the bones and save it for later.
9. **Discard** the veggies, spices, bones.
10. **Season the broth** with mushroom powder/seasoning and fish sauce. Start with 2-3 tbsp of each. Taste and add more to fit your taste buds.



INSTANT POT PHỞ ASSEMBLY

PREP TIME: 30 MINS

COOK TIME: 3 HOURS

@cookingwithmaitai

PHỞ TOPPINGS/GARNISHES

Meat (choose your favorite combo)

- Thinly sliced beef (ribeye, eye of round)
- Meatballs
- Brisket
- Tendons

Herbs/Veggies

- 1 onion, thinly sliced
- 1 bunch of green onions part, cut into small pieces
- 1 bunch of cilantro
- 1 bunch Vietnamese mint
- 1 bunch Thai basil leaf
- 1 bag bean sprouts
- 2-3 limes cut into wedges
- 1-2 red chilies/jalapenos

Seasoning

- Hoisin sauce (Lee Kum Kee or homemade)
- Sriracha sauce
- Fish sauce

Noodles

- Rice noodles (fresh or dried, cook per instruction)
- Low carb noodle alternatives
 - shirataki/healthy/miracle noodles
 - kelp noodles
 - zoodles/extra bean sprouts



PHỞ BOWL ASSEMBLY

1. Put cooked noodles in a bowl
2. Top with onions & bean sprouts, spread out rare beef slices, add cooked beef & tendons
3. Pour boiling hot broth on top so it can cook the beef
4. Add garnishes (green onions, mint, basil, jalapenos)
5. Squeeze 1 or 2 lemon wedges
6. Add fish sauce if not seasoned enough
7. Squirt hoisin and Sriracha over the top
8. Dig in and enjoy while it's hot

Shirataki



Kelp



Zoodles



thinly sliced beef



tendons



herbs/garnishes



beef balls