



# Vegan Pho

🕒 45–60 Min   

## Preparation

- 1 Cut the onion, ginger and garlic cloves in half and roast in a pan with the cut side facing down. Add the cinnamon stick and star anise and continue roasting briefly.
- 2 Combine the vegetable broth with the sautéed spices in a pot and simmer for about 20 minutes. Strain and then season with soy sauce, lime juice, salt and pepper.
- 3 Now soak the rice noodles in hot water for a few minutes.
- 4 Cut the carrots into very fine strips and the spring onions into fine rings. Chop the cilantro, Thai basil and mint.
- 5 Finally, place the rice noodles in a bowl, add the carrots and spring onions. Pour the hot soup on top and garnish with the fresh herbs, vegetable sprouts and chili.

## Ingredients 4 Portions

♦ = Kotányi Produkte

1 l	Vegetable broth, strong, clear
2 pcs.	Onions, medium sized
2 pcs.	Garlic cloves
2 pcs.	Carrots
2 pcs.	Spring onions
1 pc.	Ginger, fresh
8 tbsp.	Soy sauce, mild
500 g	Rice noodles
2 pcs.	Chili peppers, small
1 pc.	Lime
200 g	Vegetable sprouts
1 pc.	♦ Cinnamon, Whole
2 pcs.	♦ Star Anise, Whole
1 Pinch	♦ Sea Salt, Coarse
1 Pinch	♦ Pepper Rainbow, Whole
	Cilantro, fresh
	Mint, fresh
	Thai Basil

