

# Vietnamese vegetarian pho chay

Total time **60 mins** 20 mins preparation time 40 mins cooking time

## INGREDIENTS

10 portion(s)

### For the dish:

- 500 g** tofu, diced (approx. 1 x 1 cm)
- 200 g** carrot, cut into thin strips
- 200 g** shiitake mushrooms, sliced
- 300 g** rice noodles, dried

### For the broth:

- 50 ml** vegetable oil
- 150 g** onion, sliced
- 50 g** ginger, sliced
- 3 litre** vegetable stock
- 15 g** garlic (3 cloves), finely chopped
- 100 g** daikon, cut into pieces
- 4** star anise pods
- 4** cardamom pods
- 4** cinnamon sticks
- 200 ml** [Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce](#)

### Garnish:

- 200 g** mung bean sprouts
- 100 g** spring onion, finely sliced
- 10** sprigs coriander
- 10** lime wedges

## PREPARATION

### Step 1

Heat the vegetable oil in a large pot and sauté the onion and ginger for 1–2 minutes. Pour in the vegetable stock and add the garlic, daikon, star anise, cardamom and cinnamon. Simmer gently for about 30 minutes to allow the flavours to develop. Strain the broth to remove the spices and vegetables, then return it to the pot. Add the Kikkoman Gluten free Soy Sauce.

### Step 2

Add the tofu, carrot and shiitake mushrooms and cook over low heat for about 10 minutes.

### Step 3

Cook the rice noodles separately according to the packet instructions, drain and rinse under cold water.

### Step 4

Divide the noodles between bowls, pour over the hot broth with the vegetables and tofu, and serve topped with the bean sprouts, spring onions, coriander and a lime wedge.