

RECIPE

PRAWN PHO WITH SPICY CABBAGE

EQUIPMENT

medium sauté pan

INGREDIENTS

- 1 pkg fresh udon or soba noodles, approx. 200g
- 12 peeled 31/40 prawns, tail on
- 2 cups vegetable stock
- ½ cup orange juice
- ½ cup chopped or shredded red and (or) green cabbage
- ¼ cup balsamic vinaigrette
- ¼ cup fresh basil, chopped
- ¼ cup Italian parsley, chopped
- ¼ cup cilantro, chopped
- 2 stems fresh mint, leaves only
- 1 tbsp sriracha
- 1 tsp spicy mustard
- 1 tsp herbs du provence

fresh mint and (or) cilantro for garnish

DIRECTIONS

- 1. add cabbage, sriracha and balsamic vinaigrette to a small bowl and mix thoroughly
- 2. add vegetable stock and orange juice to sauté pan and bring to a boil
- 3. add mustard and herbs du provence, reduce to a simmer
- 4. add noodles and continue to simmer until noodles are almost done
- 5. add prawns, basil, Italian parsley, cilantro and mint
- 6. cook until prawns are done
- 7. pour pho into serving bowl
- 8. top with spicy cabbage mixture
- 9. garnish with fresh mint and (or) cilantro