



Vegan Vietnamese recipes shared by Nguyễn Thiên Ân

Phở Chay: Vegan Phở



[YouTube Instructional Video](#)

Ingredients:

1 package FRESH pho noodles

For the toppings:

1 block extra firm tofu, sliced thin, fried until golden brown, cut into strips

Optional: Beef seitan (homemade or store bought), fried, cut into strips

Fresh mung bean sprouts, Thai basil, cilantro, scallions, sliced jalapenos, and sliced white onions

Sriracha and hoisin sauce (optional)

Vegetables for the broth:

2 medium carrots, quartered

1 pint crimini mushrooms, quartered

1 onion, halved

1 hand of ginger, halved

1 turnip, quartered
3 stalks celery, halved
1 whole bulb garlic, halved

Spices for the broth (all to taste):

Whole Coriander
Whole Cloves
Cinnamon sticks
Whole star anise
Whole cardamom
Whole peppercorn

Seasoning for the broth (all to taste):

Rock sugar
Mushroom seasoning granules
Vegan fish sauce

Instructions:

1. Roast all vegetables for the broth under the broiler at 525° F until charred.
2. Toast all spices for the broth on a dry pan until fragrant.
3. Cook vegetables and spices in a pot of water. Add rock sugar and mushroom seasoning granules. Simmer on medium low heat for 1 hour.
4. Strain broth. Return to pot. Add fish sauce to taste. Bring broth to a rolling boil.
5. In a bowl, add fresh pho noodles. Add your toppings. Pour boiling broth on top. The noodles will cook with the broth.
6. Add sriracha and hoisin sauce to taste.