

Noodle Soup Recipe

Yield: 10 servings of 2 cups

Ingredients

6 quarts water
1 onion, peeled and halved
4 stalks lemongrass
4-inch piece of ginger, unpeeled
2 carrots, cut in half
1 cup dried mushrooms
1 Pho Soup Spice Packet
10 packages dried ramen or rice noodles
3 teaspoons soy sauce



Possible Garnishes

Green onion
Shredded carrot
Cilantro
Bean sprouts
Basil

Instructions for Adults

- In an 8-quart stock pot, bring water to a boil. Control heat and tend to the pot. Assist kids with stirring the pot.
- Place onion, lemongrass, and ginger in a dry pan over medium-high heat to char for 2-3 minutes per side or until golden brown on all sides.
- In a smaller pot, bring water to a boil. Open ramen packages, discard seasoning packet and place noodles in the pot. Let it boil and wait for noodles to soften up. Using a strainer, drain water over the sink and sit it in cold water until ready to serve.

Instructions for Kids

- Add charred onion, lemongrass, ginger to the pot of boiling water along with the dried mushrooms and carrots. Add the spice packet. Return to a boil, reduce heat and simmer for 30-45 minutes, stirring occasionally. Using a slotted spoon, scoop out and discard the spice packet and vegetables from the broth. Add the soy sauce to taste.
- Using a set of tongs, place 1 cup of cooked ramen noodles in a serving bowl. Ladle 2 cups of broth over the noodles. Add any garnish you desire. Serve and enjoy!
- Leftover broth can be refrigerated in an airtight container for a week or frozen for a month.

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Pho Soup Spice Packet Recipe



Yield: 1 packet makes 5 quarts broth when added to water

Ingredients

- 1 Tablespoon whole cloves
- 2 black cardamom pods
- 2 star anise pods
- 1 cinnamon stick
- 6 pieces of licorice bark
- 1 teaspoon fennel seed

Supplies

- Tea bag or cheesecloth
- Kitchen twine

Instructions for Adults

Assist where needed.

Instructions for Kids

- Combine all of the ingredients in a small bowl.
- Stir to combine.
- Place spice mixture in a tea bag or piece of cheesecloth and tie shut with kitchen twine.
- Store in a cool, dry place. The seasoning will keep for several weeks.

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