



Lazy Girl Pho

Ingredients

1 TruLocal filet mignon
1 carrot shredded
3 small stalks baby bok choy
Rice noodles
Pho stock (get this in the soup aisle)
1/2 C. shredded cabbage
Hoisin and Sriracha to taste

Procedure

- Pour pho stock into a pot and bring to a boil.
- Boil water in a kettle and pour over rice noodles; let sit until al dente.
- Shred cabbage, carrots and clean bok choy; add to boiling pho stock to cook for 5-10 minutes.
- Heat an oiled pan on high. Sear filet mignon on both sides and cook to medium rare; let sit for 5 minutes minimum.

Add noodles, vegetables and slices of filet mignon to bowl; pour pho stock over top. Add Sriracha and hoisin sauce to taste. ENJOY!