Fake Pho
Cheap, Fast and Healthy, Feb. 26th

Ingredients:
- 1 teaspoon vegetable oil
- ½ a small onion sliced
- 4 cloves of garlic
- 1 3x1 inch piece of ginger
- 2 ½ cups low or no sodium beef broth
- 1 whole star anise
- 1 3-4 inch cinnamon stick
- 2 cups mixed mushrooms thinly sliced
- 1 scallion thinly sliced
- Kosher salt
- 2 cups soba noodles

Garnish:
- Bean sprouts
- Serrano chilies, finely sliced
- Basil leaves

Directions:
1. Heat oil in medium pot over medium heat.
2. Add onion, garlic and ginger. Cook stirring occasionally, until garlic is golden, 3-4 minutes.
3. Add 1/12 cups water, broth, star anise and cinnamon; bring to a boil.
4. Reduce heat; simmer 7-8 minutes.
5. Meanwhile cook soba noodles according to package.
6. Add mushrooms; simmer 2 minutes.
7. Add scallion. Season with salt to taste.
8. Discard ginger, garlic, star anise and cinnamon; add noodles and ladle broth into bowls.
9. Garnish with bean sprouts, basil and sliced chilies.
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