FARMHOUSE Delivery
SUPPER CLUB

Slow Cooker Lemongrass Beef Pho with Bok Choy & Cabbage

2 servings | Hands On Time: 15 minutes | Total Time: 6-7 hours

Dear Run Land and Cattle Beef Stew Meat, thawed
Della Casa Pasta Spaghetti, kept frozen until use
Gundermann Acres Bok Choy, halved, core removed, stems and leaves sliced into ½" thick pieces (remaining half reserved for another use)
Texas Farm Patch Cabbage, core removed, shaved into strips as thinly as possible
Johnson's Backyard Garden Cilantro, leaves and tender stems roughly chopped
Farmhouse Kitchen Lemongrass Pho Broth
Sea salt and fresh cracked black pepper
Water

Morning
Step 1. Cut any larger pieces of beef stew meat in half so that all pieces are approximately 1" cubes. Add lemongrass pho broth and beef stew meat to the slow cooker. Cover with the lid and set the temperature to low heat for 5 hours.

Evening
Step 2. After 5 hours, the beef stew meat should be tender and easily pulled apart with a fork. Add sliced bok choy to the pho broth. Stir gently to submerge the vegetables in the broth. Cover and continue to cook on low for 1 hour or until the bok choy is tender, but retain a crisp texture. If you prefer a softer texture, cook on low heat for 1.5-2 hours after adding to the broth or cook on high heat for 1 hour. Before serving, taste the broth, add ½-1 cup of water to dilute. Season with salt to taste.

Step 3. During the last 15 minutes of slow cooking, bring 8 cups of water to a boil over high heat in a large pot. When the water reaches a boil, add 2 tbsp. of salt, followed by the frozen spaghetti. Reduce the temperature to medium-high and cook the pasta for 3-4 minutes or until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Drain the pasta in a colander and set aside.

Step 4. To serve, divide the spaghetti across two large soup bowls and top with shaved cabbage. Ladle the hot lemongrass pho broth, stew meat, and bok choy over the pasta and cabbage. Top with chopped cilantro and fresh cracked black pepper. If you have fresh limes on hand, season the broth with a squeeze of fresh lime juice. Enjoy!