Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com

Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com

Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com

Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com

Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com

Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com

Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com

Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com

Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com

Veggie Pho Noodle Soup

Directions: Bring 16 oz (480 mL) of water to a boil. Remove the pot from the heat and add soup mixture to the pot. Add soy sauce, hoisin sauce, and sriracha to the pot. Stir to mix well and let stand 5 minutes.

Ingredients: broccoli, cabbage, mushrooms, onion, carrot, green onion, rice noodles, bouillon, ginger, cilantro, coriander, cloves, soy sauce, hoisin sauce, sriracha

Nutrition: 362 kcal (98 cal/oz), 15 g protein, 74 g carbohydrate, 10 g fiber, 13 g total sugar, 3 g added sugar, 2 g fat, 1584 mg sodium

Net weight: 3.7 oz | 102 g **Expiration Date:** _____

backcountryfoodie.com