**Pho Recipe — a Gut-Friendly Vietnamese Soup**

* For the broth:
* 6 cups [beef bone broth](https://draxe.com/recipe/beef-bone-broth/)
* 2 onions, peeled and halved
* 4-5 whole carrots, chopped
* 4 garlic cloves, peel on and smashed
* 2-3 whole cinnamon sticks
* 2 tablespoons coconut aminos
* Toppings:
* ½ pound sirloin steak, sliced into ¼ inch pieces
* 1 pound zucchini, spiralized
* 1 cup bean sprouts
* ½ cup chopped green onions
* ½ cup chopped cilantro
* ½ cup Thai basil leaves
* ¼ cup mint leaves
* Organic sriracha, to taste
* Coconut aminos, to taste

### Directions:

1. In a large stock pot, add in beef bone broth, onion, carrots, garlic cloves, cinnamon sticks and coconut aminos.
2. Bring the broth to a boil over medium-high heat. Reduce heat to medium-low and let broth simmer for 30 minutes.
3. Place zucchini into a spiralizer and spiralize into noodles. Set aside.
4. Slice beef into very thin slices, about ¼ inch thick. Keep beef slices in the refrigerator to keep cold until ready to add to the broth.
5. Strain the broth and discard the solids. Return the broth to the stove to keep warm.
6. In four soup bowls, prepare each serving by adding in zucchini noodles to the bottom.
7. Top with pho broth and add in 5-6 raw beef slices.
8. Top each bowl with desired amount of herbs, vegetables, sriracha and coconut aminos.
9. Serve immediately.