

Wonton Soup

Chinese · Soup · Medium · 50 min total · Serves 6

Delicate pork-filled wontons in clear aromatic chicken broth with greens.

Ingredients

- 30 wonton wrappers
- 8 oz ground pork
- 4 oz shrimp (minced)
- 1 tbsp soy sauce
- 1 tsp sesame oil
- 1 tsp ginger (grated)
- 6 cups chicken broth
- 4 bok choy (halved)
- 3 scallions (sliced)
- 1 large egg (for filling)

Method

1. Mix pork, shrimp, soy sauce, sesame oil, ginger, egg.
2. Place 1 tsp filling in wrapper. Moisten edges, fold triangle, bring corners together and pinch.
3. Simmer broth with soy sauce.
4. Cook wontons in boiling water 3 min until they float.
5. Blanch bok choy in broth. Serve wontons and bok choy in bowls with hot broth and scallions.

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