

# Wonton Soup



## Ingredients

### Filling:

- 30 wonton wrappers
- 8 oz ground pork
- 2 green onions finely chopped
- 1 Tbsp soy sauce
- 1 tsp sesame oil
- 1 tsp ginger
- 1 ½ tsp cornstarch

### Broth:

- 10 cups broth of your choice
- 2 garlic cloves
- 1 tsp ginger
- 2 Tbsp soy sauce
- 1 tsp sesame oil
- 2 green onions, sliced

## Utensils

- Cutting board
- Knife
- Large pot with lid
- Mixing Bowl
- Measuring cups and spoons
- Spatula
- Spoon
- Pot holders



# Recipe Instructions

## Step 1: Prep

Prep your cutting station by laying a damp cloth down and then your cutting board.

Finely chop some green onions, chop the others, and grate your ginger if using fresh.

## Step 2: Boil

Add all broth ingredients to large pot with lid over high heat and bring to a boil.

## Step 3: Filling

Minus the wrappers, add all filling ingredients to a mixing bowl and stir to combine.

## Step 4: Fold Wontons

Put a teaspoon of filling in the middle of the wrapper. Wet the entire perimeter of the wrapper with water. Fold the wrapper in half to make a triangle. Take the right and left corners of the triangle and fold together. Seal it with water.

## Step 5: Cook Wontons

Once broth has boiled, turn down to low and simmer.

Add wontons and simmer in broth for 4-6 minutes to cook the meat inside the dumplings.

## Step 6: Serve & Enjoy!

Serve soup in bowls and Enjoy!!

This can be stored in an airtight container in the fridge for about 3 days. You could also portion and freeze to have an easy meal later!



Scan this QR code with your phone to view our Easy Eats for Every1 YouTube Channel!

## Kitchen Safety Tips:

- Make sure to use pot holder when touching pots on the stove.
- Turn the stove off as soon as you are done using it.