

A Sutherland Belle

Better Than Takeout Wonton Soup

INGREDIENTS

For the Wontons

- 38-42 wonton wrappers
- 16 oz. ground pork
- 6 scallions, chopped
- 2 teaspoons [Spice World Minced Ginger](#)
- 2 teaspoons [Spice World Minced Garlic](#)
- 1 large egg yolk
- 1 tablespoon soy sauce or tamari
- 2 teaspoons sesame oil
- 1 teaspoon rice wine vinegar
- 1 teaspoons rice wine or dry sherry
- 1/2 teaspoon chili oil_optional
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

For the Soup

- 2 teaspoons sesame oil
- 2-3 teaspoons [Spice World Minced Ginger](#)
- 3 teaspoons [Spice World Minced Garlic](#)
- 6 cups low sodium chicken broth
- 3 tablespoons soy sauce or tamari
- 2 tablespoons rice wine
- 1 tablespoon brown sugar
- ½ teaspoon red pepper flakes (optional)
- 1 ½ cups carrots, shredded
- 1 (10 oz.) bag frozen shelled edamame, thawed
- 1-pound medium shrimp peeled, deveined, tails removed
- 3 scallions, chopped
- 1 small head Napa cabbage chopped into bite-size pieces (or 4 cups)
- Garnish with [Spice World Chili Onion Crunch](#) and black sesame seeds

INSTRUCTIONS

BROTH

1. In a Dutch oven or soup pot, heat 2 teaspoons sesame oil over medium high heat. Add ginger, garlic, red pepper flakes and sauté for 1 minute. Add chicken broth, soy sauce, rice wine, and brown sugar and bring to a boil then reduce to a gentle simmer. Simmer on low for 15-20 minutes while you prep your wontons.

WONTONS

2. Add scallions, ginger and garlic to food processor and pulse until finely chopped. Add ground pork and all remaining filling ingredients and pulse until combined but not pasty.
3. Assemble wontons: Fill a small bowl with cool water. Lay out a baking sheet size sheet of parchment paper (to lay finished wontons on).
4. Working on a flat, dry surface, lay out 4-6 wonton wrappers. Keep remaining wontons covered with plastic wrap or in a large freezer bag. Place 2 teaspoons of filling in the center of each wrapper (I use a heaping ½ tablespoon for convenience and eye ball it).
5. Working with one wonton at a time, brush the top 2 sides of wonton with water with your finger.
6. Bring 2 opposite corners of the wonton together (2 dry, 2 wet) to form a triangle and enclose the filling, pinching edges of the wrapper together to firmly seal, pressing out any air.
7. Moisten opposite corners of the long side of triangle and fold them down then and across one another then pinch to seal together.
8. Place finished wontons on parchment paper and cover with a damp paper towel or damp towel. Assemble remaining wontons in the same manner

SOUP

9. Bring soup broth to a boil. Add carrots, edamame, shrimp and cabbage to soup then gently add wontons using a slotted spoon. Cook for 4 minutes. Add wontons and cook until they float and pork filling is cooked through (about 4 minutes). Remove wontons with a slotted spoon straight to serving bowls. Do not let wontons sit in broth before serving or they will become soggy and fall apart.
10. Add green onions to soup and cook 1 minute.
11. Ladle soup over wontons and serve immediately with sesame seeds and Chili Onion Crunch.