

## Easy Homemade Wonton Soup: A Comforting Bowl of Flavor

Craving the warmth and delicate flavors of authentic Asian cuisine? This



**TIME**  
**7 min**

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### INGREDIENTS

1 pound ground pork (or a mix of pork and shrimp)  
1 tablespoon soy sauce  
1 teaspoon sesame oil  
1 tablespoon green onions, chopped (from white and light green parts)  
1 teaspoon ginger, minced (freshly grated recommended)  
1 package wonton wrappers (about 50-60 wrappers)  
Salt and black pepper to taste  
8 cups chicken broth (low-sodium recommended)  
2 cups bok choy, chopped (stems and leaves)  
1 cup mushrooms, sliced (shiitake or cremini work well)  
Green onions, chopped (for garnish)

### DIRECTIONS

1. Let's get this delicious : Homemade Wonton Soup simmering!
2. Prepare : Wonton Filling: In a medium-sized bowl, combine the 1 pound ground pork, 1 tablespoon soy sauce, 1 teaspoon sesame oil, 1 tablespoon chopped green onions, 1 teaspoon minced ginger, and salt and pepper to taste. Using your hands or a spoon, mix everything well until thoroughly combined.
3. Assemble : Wontons: Take one wonton wrapper and lay it flat in the palm of your hand or on a clean surface. Place about 1 teaspoon of the pork mixture in the center of the wrapper. Moisten the edges of the wrapper with water (using your finger or a small brush). Fold the wrapper in half diagonally to form a triangle, pressing firmly to seal the edges tightly and remove any air pockets. You can leave it as a triangle, or bring the two wider corners together, overlapping slightly, and press to seal for a traditional wonton shape. Repeat with the remaining wrappers and filling until all are used. (You can place assembled wontons on a parchment-lined baking sheet to prevent sticking.)
4. Bring : Broth to Boil: In a large pot or Dutch oven, bring the 8 cups of chicken broth to a rolling boil over medium-high heat.
5. Cook : Wontons: Carefully add the assembled wontons to the boiling broth in batches if necessary (do not overcrowd the pot). Cook for about 7 minutes, or until the wontons float to the surface and the pork filling is cooked through.
6. Add : Vegetables: Add the 2 cups chopped bok choy and 1 cup sliced mushrooms to the pot with the cooked

wontons. Continue cooking for an additional 3 minutes, or until the vegetables are tender-crisp.

7. **Adjust : Seasoning & Serve:** Taste the soup and adjust seasoning with additional salt and pepper if necessary. Ladle the hot wonton soup into bowls, ensuring each serving has a good mix of wontons, vegetables, and broth. Garnish generously with fresh chopped green onions before serving. Enjoy immediately!

## SWAPS & NOTES

**Ground Pork:** Lean ground pork works well.

You can also use a mixture of ground pork and finely minced shrimp for a more complex flavor.

**Soy Sauce & Sesame Oil:** These are essential for authentic Asian flavor.

Toasted sesame oil provides the best aroma.

## TIPS FOR SUCCESS

**Don't Overfill Wontons:** Too much filling can make them burst.

**Seal Wontons Tightly:** This prevents the filling from leaking out during cooking.

**Don't Overcook Wontons:** They cook quickly.

Once they float and the pork is cooked, they're done.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-homemade-wonton-soup-a-comforting-bowl-of-flavor/>