

Homemade Wonton Soup: A Comforting Bowl of Asian Flavor

Here's what you'll need to create this comforting Homemade Wonton Soup:



TIME
6-8 min

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INGREDIENTS

to create this comforting Homemade Wonton Soup:

DIRECTIONS

1. Fold the wrapper diagonally in half to form a triangle, pressing out any air around the filling. Press the edges firmly to seal tightly.
2. To Seal (Classic Wonton Method):
3. Fold it into a triangle. Then, bring the two bottom corners of the triangle together, overlapping slightly, and moisten one corner and press it firmly onto the other to seal, creating a shape resembling a tortellini or a nurse's cap.
4. Repeat with the remaining wonton wrappers and pork filling. Place finished wontons on a parchment-lined tray or plate without touching, to prevent sticking.
5. Cook the : Soup Base:
6. In a large pot or : Dutch oven, bring the 8 cups of chicken broth to a rolling boil over high heat.
7. Cook the : Wontons:
8. Carefully add the assembled wontons to the boiling chicken broth in batches if necessary, to avoid overcrowding. Do not dump them all in at once.
9. Cook the wontons for about 6-8 minutes, or until they float to the surface and the pork filling is cooked through. You can cut one open to check for doneness.
10. Add : Vegetables and Finish Soup:
11. Once the wontons have cooked and floated, add the 2 cups of chopped bok choy and 1 cup of sliced mushrooms to the pot.
12. Cook for an additional 3 minutes, stirring occasionally, until the vegetables are tender-crisp (bok choy stems should still have a slight bite).
13. Taste the soup and adjust seasoning as necessary with additional salt or pepper. A dash of white pepper can

also be added.

14. Ladle the hot : Homemade Wonton Soup into individual serving bowls, ensuring each bowl gets a good portion of wontons, bok choy, and mushrooms.
15. Garnish generously with thinly sliced green onions.
16. (Optional: Add a few drops of extra sesame oil or a sprinkle of chili flakes to each bowl.)
17. Serve hot and enjoy!

SWAPS & NOTES

Ground Pork: Ground pork provides a rich, classic flavor.

You can use ground chicken, turkey, or even a mix of pork and shrimp for the filling.

Soy Sauce: Low-sodium soy sauce allows you to control the saltiness better.

Sesame Oil: Toasted sesame oil has a much more intense and nutty flavor than regular sesame oil, which is highly recommended for the filling and a final drizzle.

TIPS FOR SUCCESS

Dry Wonton Wrappers = Cracks: Keep unused wonton wrappers covered with a damp cloth or plastic wrap to prevent them from drying out and cracking.

Don't Overfill Wontons: A teaspoon of filling is usually plenty.

Too much filling makes them hard to seal and prone to bursting.

Seal Tightly: Ensure the edges are firmly sealed to prevent the filling from escaping into the broth.

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

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