

## Homemade Wonton Soup Recipe That Tastes Cozy, Classic, and Better Than Takeout

1/2 pound ground pork or ground chicken



**TIME**  
**4 to 6 min**

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### INGREDIENTS

For the Wontons:

- 30 to 35 wonton wrappers
- 1/2 pound ground pork or ground chicken
- 2 green onions, finely sliced
- 2 cloves garlic, minced
- 1 teaspoon fresh grated ginger
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

For the Broth:

- 6 cups chicken broth
- 2 cloves garlic, smashed
- 2 green onions, sliced
- Salt, to taste

Black pepper, to taste

Optional Garnishes:

- Extra green onions
- Baby bok choy
- Chopped cilantro
- A few drops of chili oil
- Thinly sliced mushrooms

### DIRECTIONS

1. In a medium bowl, combine the ground pork or chicken, green onions, garlic, ginger, soy sauce, sesame oil, salt, and pepper. Mix gently until everything is combined.
2. Lay out a few wonton wrappers at a time. Place about 1 teaspoon of filling in the center of each wrapper.
3. Moisten the edges with a little water, fold into a triangle, and press out any air before sealing. Bring the two bottom corners together and press to form the classic wonton shape.
4. Repeat until all the filling is used.
5. In a large pot, bring the chicken broth, garlic, ginger, soy sauce, sesame oil, and sliced green onions to a gentle simmer.
6. Taste the broth and adjust with salt and pepper as needed.
7. Carefully drop the wontons into the simmering broth. Cook for about 4 to 6 minutes, or until the wontons float and the filling is fully cooked.
8. If using bok choy or mushrooms, add them during the last 2 to 3 minutes of cooking.
9. Ladle the soup into bowls and top with your favorite garnishes before serving.

### SWAPS & NOTES

Ground chicken makes a lighter wonton filling, while ground pork gives a richer, more traditional flavor.

Either one works well, so it really comes down to personal preference.

If you want a little more texture in the filling, a small amount of finely chopped shrimp can be added.

And if you like a more vegetable-forward bowl, bok choy or spinach can be stirred into the broth during the last couple of minutes of cooking.

## TIPS FOR SUCCESS

A little filling goes a long way, and keeping them lightly filled makes them easier to seal and less likely to burst while cooking.

Make sure to press out any trapped air before sealing each wonton.

Air pockets can cause them to open in the broth, which is the last thing you want after taking the time to fold them.

Keep the broth at a gentle simmer rather than a hard boil.

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