

Won Ton Soup

WON TON DUMPLINGS

250 g	ground pork
1	green onion, chopped
1	egg
2 ml	salt
2 ml	ground black pepper
10 ml	sesame oil
10 ml	soya sauce
1/3 can	water chestnuts, chopped
15	won ton wrappers (approx)

BROTH

1	box chicken broth
250 ml	water
15 ml	soya sauce
10 ml	sesame oil
125 ml	broccoli
125 ml	snap peas

Chop green onions and water chestnuts

Mix onions and water chestnuts together with remaining ingredients

Meanwhile, mix together chicken broth, water, soya sauce, sesame oil in large pot. (DO NOT ADD BROCCOLI AND PEAS - YET) bring to a boil.

Make Won Ton Dumplings. **SEE BACK OF PAGE**

When broth is boiling, drop in Won Tons one at a time (so, as not to splash). After the Won Tons have cooked for a couple min, add in the Broccoli and Snap Peas.

Let the Won Tons boils and float for a couple more min. Then serve!

To make the wonton dumplings.

1. Lay a wonton wrapper on a clean cutting board
2. Place a teaspoon of filling in the middle of the wrapper
3. Fold the wrapper in half to form a triangle
4. Work out any air between wrapper and filling
5. Wet sides of wrapper and press firmly to seal the wonton
6. Wet one corner of the triangle
7. Fold the two corners on top of the wonton

