



## Hong Kong-Style Wonton Soup\*

prep time:  
30 minutes

cook time:  
10 minutes

makes  
approximately  
60 wontons

### grocery list

$\frac{1}{4}$  lb. ground pork  
 $\frac{3}{4}$  lb. small shrimp  
dark toasted sesame oil  
**Kikkoman Oyster Sauce**  
**ShopRite eggs**  
fresh scallions  
cornstarch  
**ShopRite granulated sugar**  
**La Baleine Sea Salt**  
**Morton & Bassett White Peppercorns**  
**Twin Marquis Wonton Wrappers**  
low-sodium chicken broth

\*Exclusive Chef Faith Alahverdian recipe.

# hong kong-style wonton soup

## Wontons:

- 1/4 lb. ground pork
- 3/4 lb. small peeled and deveined shrimp,  
roughly chopped
- 1 tsp. toasted dark sesame oil
- 1 tsp. **Kikkoman Oyster Sauce**
- 1 **ShopRite egg**, beaten
- 1 bunch scallions, finely chopped, white and  
green parts separate
- 1 tbsp. plus 2 tsp. cornstarch
- 1 tsp. **ShopRite granulated sugar**
- 1/4 tsp. **La Baleine Sea Salt**
- Pinch freshly ground **Morton & Bassett White  
Peppercorns**
- 1 pkg. **Twin Marquis Wonton Wrappers**
- 3 **ShopRite eggs**, beaten

## Soup:

- 8 cups low-sodium chicken broth
- Green part of scallions from above
- Dark toasted sesame oil
- Sliced baby bok choy, bias-cut snow peas and/or  
carrots for garnish (optional)

1. In a large mixing bowl, combine first 10 ingredients. Line two sheet pans with parchment paper. Bring large pot of water to boiling. Fill another large pot with chicken broth and bring to simmering.
2. Meanwhile, prepare wontons by taking single wrapper and placing teaspoon of filling inside. Place wrapper in palm of your left hand. With your index finger, spread beaten egg along border. Using the thumb and index finger of each hand, gather the top edges of the square and form a pouch by squeezing together the dough right above the filling. Place finished wontons on sheet trays and keep covered with slightly damp kitchen towel until complete.
3. Wontons can also be folded by forming a triangle (seal with egg) and joining the edges of the triangle by bringing them together and overlapping one side over the other. Seal with egg again. The finished wonton will resemble a nun's hat.
4. Cook wontons in boiling water until the dough around the filling looks wrinkly, about 3 minutes. Transfer immediately to hot chicken broth. Place 4-5 wontons with broth in each serving bowl, garnish with chopped scallions and a drizzle of sesame oil. Add vegetable garnish, if desired. Serve immediately.

**Nutrition Per Serving:** 128 calories, 16g carbohydrate, 9g protein, 1g fiber, 3g fat, 1g saturated fat, 51mg cholesterol, 453mg sodium

## kitchen tools

- chef's knife
- cutting board
- measuring utensils
- small bowl and  
whisk
- large mixing bowl
- 2 sheet pans
- If You Care  
Parchment Paper®
- 2 large pots
- kitchen towel
- slotted spoon

## recipe note

Finished uncooked wontons may be frozen on sheet trays and transferred to resealable plastic bags for use at a later time.

## a good idea

Ground chicken or turkey may be substituted for the pork in this recipe for a lower-fat wonton.

