

Wonton Soup

Makes 8 servings

For the wontons:

2/3 pound ground pork
2 teaspoons soy sauce
2 teaspoons thinly sliced chives
1 teaspoon rice wine vinegar
1 teaspoon cornstarch
1 teaspoon grated ginger
1 garlic clove
1/2 teaspoon crushed red pepper flakes
1/2 teaspoon sesame oil
1 package (14 ounces) square wonton wrappers
1/4 cup water

For the soup:

2 quarts chicken broth
2-inch piece of peeled ginger

2 teaspoons soy sauce
2 garlic cloves, smashed
1/4 teaspoon sesame oil
2 tablespoons sliced green onions for garnish



Make wontons: In a large bowl, mix pork, soy sauce, chives, vinegar, cornstarch, ginger, garlic, red pepper flakes and sesame oil until fully incorporated.

Using your finger, wet the edges of wonton wrapper with water. Place 1/2 tablespoon of pork filling in center of wonton wrapper. Fold wonton in half diagonally to create a triangle, and seal the edges. Fold the two identical corners in on each other and press again to seal. Repeat until all wonton wrappers are filled.

Make soup: In a large pot, bring broth, ginger, soy sauce, garlic and sesame oil to a boil. Simmer on low heat 10 minutes, then remove ginger and garlic cloves and return it to a boil. Lower in the wontons and cook 10 minutes more. Serve into bowls and garnish with green onions.

Source: Adapted from [delish.com](https://www.delish.com)