



## ELLEN YIN'S WONTON SOUP

SERVING SIZE: 4 | COOKING TIME: 1 HOUR | CONTAINS SOY, WHEAT

### INGREDIENTS

1 pound (lb) ground chicken	1 cup dried shiitake mushrooms	2 teaspoons (tsp) salt
2 bunches scallions, thinly sliced	5 Tablespoons (Tbsp) soy sauce	1 pack square wonton wrappers
1 inch piece fresh ginger, finely chopped	2 Tablespoons (Tbsp) sesame oil	Sliced scallions and sesame oil (optional, for serving)
½ head green cabbage, finely chopped	2 teaspoons (tsp) ground white pepper	

### WHAT ELSE YOU'LL NEED

- Cutting board and knife
- Mixing bowl
- Soup pot (large enough for 4 cups water)
- Measuring spoons and cups
- 2 soup pots, 1 medium and 1 large
- Strainer
- Slotted spoon

### DIRECTIONS

#### Filling and broth

1. In a medium-sized soup pot, add dried shiitakes and cover with 4 cups water. Then add 1 Tbsp soy sauce and 1 tsp salt. Turn heat to medium and bring to a simmer (until light bubbles form).
2. Continue simmering over medium-low heat until mushrooms are softened – about 4 more minutes. Strain the liquid from the mushrooms into a bowl and cover to keep warm. Set aside to use in the broth.
3. Allow mushrooms to cool. Finely slice mushrooms. Add sliced mushrooms to a large mixing bowl with chicken, ginger, scallions, cabbage, salt, pepper, soy and sesame oil. Mix with a spoon until well combined.

#### Make the wontons

4. On a clean surface, lay out your wonton wrapper. Add a small spoon-full of filling into the center of a wonton wrapper.
5. Dip your finger into a clean bowl of water. Use your wet finger to moisten edges of the wonton wrapper.
6. Make a rectangle by gently folding the wonton wrapper in half, with filling inside, pressing the edges together to seal. Gently press out any air bubbles.
7. Dip your finger into a clean bowl of water. Using the folded side (not the side edge you just pressed together), moisten corners. Take one corner and fold it over to the other corner, pinching the corners together.
8. Continue steps 4-7 until all the filling is wrapped.

#### Soup

9. Put a large pot of water on medium-high heat until it starts to boil. Gently spoon wontons into water, one at a time.
10. Boil the wontons – about 10 minutes. Wontons will float to the surface. Using a slotted spoon (or one with holes), spoon wontons into four bowls. Add warm broth (step 2) to wontons.
11. Garnish with more scallions and drizzle sesame oil (optional). Serve hot.

