

Recipe

Wonton Soup

By

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Ingredients

Wonton:

- 16 wonton wraps
- 1/4 cup tofu, mashed
- 2 tbsp shredded carrot
- 1 tsp minced ginger
- 1 tbsp soy sauce
- 1 tsp brown sugar
- Pinch of pepper
- 1/4 cup chopped Chinese celery leaves (or bok choy)
- 1 1/2 tsp egg replacer, mixed with 2 tbsp warm water

Soup:

- 4 -5 cups water
- 1/2 -1 tsp salt
- 1/3 cup chopped cilantro leaves or Chinese celery leaves

Preparation

Mixed all ingredients in a small bowl. With a small spoon, place filling in the center of the wrap and brush edges with water. Fold over to form a triangle, then press edges together to seal and make a ring or just seal the wrap in any way you like (see picture).

*You can either fry the wontons or boil them to make wonton soup.

Serves

4

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