

Pork & Shiitake Wonton Soup

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/best-vietnamese-wonton-soup-recipe-with-bean-sprouts>

Ingredients:

- wonton skins
- 9/16 pound pork minced
- 5 shiitake mushrooms rehydrated & minced
- 2 garlic cloves minced
- 13/16 inch fresh ginger minced
- 1 spring onion finely chopped
- 2 tablespoons light soy sauce
- 1 tablespoon sesame oil
- pork belly
- stock
- 1 tablespoon chinkiang vinegar
- pork
- wontons
- 2 handfuls bean sprouts
- 1 carrot julienned
- 1 spring onion sliced