

Wonton & BBQ Pork Noodle Soup

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/pork-mince-noodle-soup-recipe-chinese>

Ingredients:

- 8 cups chicken stock
- 4 garlic cloves peeled and lightly bruised
- 1 5/8 inches ginger piece, sliced and lightly bruised
- 2 whole star anise
- 7/8 pound pork ribs cut into individual ribs
- 1 tablespoon light soy sauce
- 1 teaspoon sea salt
- 1 1/3 pounds Chinese egg noodles fresh, or your noodle of choice
- 7 ounces char siu pork Chinese BBQ, either store-bought or try my homemade version here, thinly sliced
- 7 ounces choy sum or other Asian greens, cut into bite-sized pieces
- spring onion Finely sliced, scallions to serve
- wontons
- 7 ounces pork mince
- 3 1/2 ounces peeled prawns finely chopped
- 1/4 cup spring onion finely sliced, scallions
- 1 teaspoon sesame oil
- 1/2 teaspoon sea salt
- 1/4 teaspoon ground white pepper
- 1 tablespoon water
- 1 teaspoon corn flour cornstarch
- 20 wonton wrappers