

Pork and Spinach Wonton

Yield: 50 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-ground-pork-cabbage-recipe>

Ingredients:

- 10 ounces frozen spinach package, defrosted
- 1/4 cabbage grated on large holes of box grater
- 2 teaspoons salt
- 1 pound ground pork
- 2 teaspoons fresh ginger grated
- 2 cloves garlic finely minced
- 1 tablespoon soy sauce
- 1 tablespoon chinese rice wine or dry sherry
- 2 teaspoons roasted sesame oil
- 1 tablespoon cornstarch
- 16 ounces wonton wrappers package of, about 50 wrappers, defrosted, see note
- 2 quarts vegetable broth
- 2 ginger thumb-sized pieces of, sliced
- 1 sprig cilantro optional

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 5 milligrams
4. Fat: 2.5 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 1 grams
8. Sodium: 330 milligrams
9. Sugar: 1 grams

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