

# Cantonese Wonton Noodle Soup (?????)

Yield: 70 min  
Total Time: 70 min

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

## Ingredients:

- 1 wonton wrappers pack super thin, thawed, \*see footnote 1
- 320 grams shell on shrimp headless, peeled and de-veined, chopped into 1/2 cm, 1/16 inch pieces, \*see footnote 2
- 140 grams ground pork 20% fat
- 1 tablespoon sake Japanese, or rice wine
- 1 egg separated, yolk for the filling, white for wrapping
- 1 tablespoon light soy sauce or soy sauce
- 1 tablespoon sesame oil
- 1/2 teaspoon ginger finely grated
- 1 teaspoon salt \*see footnote 3
- 1/8 teaspoon white pepper
- 1 wonton noodles pack, 400g / 14-oz. Hong Kong style, \*see footnote 4
- 10 cups chicken stock homemade stock works the best
- 3 tablespoons dried shrimp
- 6 tablespoons light soy sauce or soy sauce
- 6 teaspoons sesame oil
- 3 green onions chopped
- 4 baby bok choy optional
- 4 cups mustard greens optional

## Nutrition:

1. Calories: 30 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 5 milligrams
4. Fat: 1.5 grams
5. Protein: 2 grams
6. Sodium: 190 milligrams

7. Sugar: 1 grams

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