

Shiitake Wontons In Oxtail Broth

Yield: 4 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-chinese-fish-wontons>

Ingredients:

- 1 2/3 pounds oxtail pieces, cut at joints
- 1/2 cup vegetable oil for frying
- 1/2 red onion small, finely sliced
- 1/2 small carrot finely sliced
- 3/4 cup kombu edible kelp seaweed, also known as konbu
- 5 tablespoons bonito flakes
- 2 spring onions finely sliced into rounds mint leaves
- chilli oil
- 1 tablespoon vegetable oil
- 1 garlic clove finely diced
- 3/8 inch ginger piece, finely diced
- 1 1/8 cups fresh shiitake mushrooms chopped
- 2 teaspoons Shaoxing wine
- 1/2 teaspoon sugar castor
- 3 teaspoons light soy sauce
- 3 1/3 tablespoons water chestnuts tinned, chopped
- 20 wonton wrappers
- wontons paste, made from flour and water to seal

Nutrition:

1. Calories: 1080 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 140 milligrams
4. Fat: 87 grams
5. Fiber: 3 grams
6. Protein: 40 grams
7. SaturatedFat: 25 grams

8. Sodium: 630 milligrams
 9. Sugar: 2 grams
 10. TransFat: 1 grams
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