

# Wonton Soup

Yield: 4 min  
Total Time: 51 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-roasted-sesame-salad-dressing-recipe>

## Ingredients:

- 1/2 cup savoy cabbage or finely chopped Napa
- 1/2 teaspoon coarse salt
- 6 ounces ground pork not all lean
- 3 whole green onions finely chopped
- 1 tablespoon peeled fresh ginger finely chopped and
- 1 teaspoon soy sauce
- 1 teaspoon sesame toasted
- oil
- 24 wonton wrappers 3½ by 3-inch, rectangular or square
- 29 ounces reduced sodium chicken broth
- 1 teaspoon coarse salt
- 3 whole green onions thinly sliced on the diagonal
- 3 teaspoons rice vinegar
- 1/2 teaspoon toasted sesame oil

## Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 35 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 15 grams
7. SaturatedFat: 4 grams
8. Sodium: 1740 milligrams
9. Sugar: 1 grams

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