

Wonton Noodle Soup

Yield: 4 min
Total Time: 70 min

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

Ingredients:

- 1/2 pound ground pork
- 2 stalks scallion finely minced
- 1 tablespoon soy sauce
- 1 teaspoon rice vinegar
- 1 teaspoon cornstarch
- 1/4 teaspoon sugar
- 1/2 teaspoon sesame oil
- 1/2 pound wonton wrappers at room temperature, covered with a damp towel
- 1 tablespoon cornstarch + 1/4 cup cool water, cornstarch slurry
- 2 quarts chicken broth
- 8 ounces wonton noodles dried, or thin, egg noodles
- 1/2 pound bok choy leaves separated and washed well
- 1 teaspoon sesame oil
- chili garlic sauce optional

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 78 grams
3. Cholesterol: 45 milligrams
4. Fat: 29 grams
5. Fiber: 3 grams
6. Protein: 32 grams
7. SaturatedFat: 9 grams
8. Sodium: 1950 milligrams
9. Sugar: 2 grams

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