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# Mushroom Lovers CLUB

## MUSHROOM WONTON SOUP

by The Tasty Gardener

Prep Time: 45 mins. | Cook Time: 10 mins.

### INGREDIENTS

#### For the wontons:

- 2 tbsp sesame oil
- 1 lb mixed mushrooms, finely chopped (oyster, cremini, brown)
- 2 bunches green onions, finely chopped
- 1 piece of ginger peeled, about 2" long
- 10 cloves of garlic, minced
- 6 bunches baby bok choy, finely chopped
- 1 tbsp soy sauce
- salt and pepper to taste
- 1 package wonton wrapper (the double package)

#### For the broth:

- 4 cups broth (vegetable or chicken broth)
- 1 tbsp Tom Yum (found in Asian Grocery Stores)
- 1 tbsp soy sauce
- 2 drops Sriracha
- 2 green onions, sliced
- 1/2 cup Chinese cabbage, chopped
- salt and pepper to taste sugar
- 1 scallion, finely diced



### METHOD

#### To make the wonton filling:

1. In a fry pan over medium high heat the sesame oil.
2. Add the mushrooms, onions, ginger, garlic and bok choy and cook until soft and most of the liquid has evaporated.
3. Stir in the soy sauce and season with salt and pepper.
4. Remove from heat and let cool.

#### To make the wontons:

\*note keep the wonton wrappers under a damp cloth while working with them to keep them from drying out.

1. Have a bowl of warm water nearby. Place a wrapper flat on your work surface but turned so it's diamond shaped when looking at it. Add about 1 heaping tsp of filling into the middle of the wrapper.
2. With your finger wet the edges of the wrapper with water.
3. Fold the bottom corner up to meet the top corner. Press all along the edges to seal. Now the wonton is triangle shaped.

4. Take the left corner and fold it up. Repeat with the right side. Place on a cookie sheet.

5. Continue folding wontons until all the filling has been used.

6. Keep the wontons you are using immediately aside (4-5 per person) and place the extra in the freezer to cool. Once those are frozen they can then be stored in a storage bag.

#### To make the soup:

1. In a large pot bring the stock and water to a boil. Stir in the soy sauce, sriracha and Tom Yum.

2. Add the onions, cabbage and wontons and continue to boil until the wontons begin to float and appear translucent. Season with salt and pepper.

**Serves:** 4 (1 cup broth with 4 wontons) with lots of leftover wontons

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