**Wonton Soup**

**Serves 4-5 (1 Recipe per unit)**

**Wonton Filling:**

125 g ground pork

1-2 shrimp, finely chopped

1/4 onion, finely diced

25 mL water chestnut, finely chopped

15 mL soya sauce

2 mL garlic powder

1 mL ginger

Wonton wrappers (approximately 20-25)

**Directions:**

1. In a medium mixing bowl, thoroughly mix pork, shrimp, onion, water chestnuts, and seasonings.
2. Place about 10 mL of filling in the center of a wonton wrapper. Moisten the edges with a little water. Fold the wrapper in half to form a triangle; press well. Pick up the left lower corner and place it directly on top of the upper corner; press. Repeat the same procedure on the right lower corner. A pentagon shaped wonton is formed.
3. Continue the wrapping procedure until the mixture and the wrappers run out.

**Wonton Soup Broth:**

1 L chicken broth (1000 mL hot water and 30-45 mL chicken bouillon powder)

2 mushrooms, thinly sliced

2 green onions, finely chopped

**Directions:**

1. In a large saucepan, bring chicken broth to a boil.
2. Add wontons and simmer until the wontons float and are white (approximately 10 minutes).
3. Add the mushrooms and the green onions to the broth approximately 3 minutes before the end of the simmering time.
4. Serve.