

Bok Choy & Wonton Soup

The Beader Chef Original

Servings: 2 as a meal, 4 as an appetizer

Ingredients:

- 1 box (950ml) vegetable or chicken stock, homemade or store bought
- 16 – 24 wontons
- 1 lb. bok choy, washed and chopped if large
- 4 scallions, sliced

Directions:

1. Bring broth to a boil in a medium pot.
2. In a large pot, bring water to a boil and cook bok choy until tender, about 3-5 minutes depending on size. Remove from water and let drain.
3. In the same large pot, cook wontons as per package instructions.
4. Once cooked, place wontons in a bowl with the bok choy and ladle the broth over. Sprinkle with scallions and serve.

Notes:

Add some heat to the soup by serving with sliced chilies! Also, serving with a couple of drops soy sauce can also be interesting!