



CHICKEN WONTON SOUP



Golden Tiger®

Hot chicken broth with **Chicken Wontons**, sliced red bell pepper, shredded carrots, roasted sweet corn, bean sprouts, snap peas and sliced scallions, drizzled with chili oil and garnished with sesame seeds. Yield: 3 Servings

Ingredients:

18 Each	Chicken Wontons [#53629], Prepared According to Package Directions	1 Tbsp.	Ginger, Minced
1 Tbsp.	Vegetable Oil	4 Cups	Chicken Broth
¼ Cup	Red Bell Pepper, Sliced	¼ Cup	Bean Sprouts
¼ Cup	Carrots, Shredded	¼ Cup	Snap Peas
1 Tbsp.	Garlic, Minced	¼ Cup	Sweet Corn Kernels, Roasted
		¼ Cup	Scallions, Sliced
		Drizzle	Chili Oil
		Garnish	Sesame Seeds, Toasted

Directions:

1. In a small sauce pot, heat up the vegetable oil on medium heat.
2. Add in the red bell pepper, carrots, garlic and ginger, then cook for 1-2 minutes, or until the vegetables have softened.
3. Add in the chicken broth, bean sprouts and snap peas, then bring to a simmer for 8-10 minutes.
4. Place **Chicken Wontons** into the serving bowl and pour the soup over the top.
5. Top the soup with sweet corn kernels, scallions, drizzle of chili oil and garnish with toasted sesame seeds.