



COCONUT CURRY WONTON SOUP



A coconut curry soup made with curry paste, coconut milk, diced tofu, bean sprouts and steamed **Chicken Wontons**, served with a lime wedge. Yield: 4 Servings

Ingredients:

12 Each	Chicken Wontons [#53629], Steamed According To Package Directions	3 Cups	Chicken Broth
1 Tbsp.	Vegetable Oil	1-13.5 Oz. Can	Coconut Milk
½ Cup	White Onion, Sliced	½ Cup	Bean Sprouts
1 Tbsp.	Ginger, Minced	1 Cup	Tofu, Diced
¼ Cup	Red Curry Paste	To Serve	Lime Wedges
		Garnish	Cilantro, Chopped

Directions:

1. Heat the vegetable oil in a medium saucepot over medium heat.
2. Stir in the white onion and ginger, then cook for 2-3 minutes, or until softened.
3. Add in the red curry paste, then cook for another minute.
4. Pour in the chicken broth and fish sauce, then simmer for about 10 minutes.
5. Add in the coconut milk, bean sprouts and tofu, then simmer for another 6-8 minutes or until slightly thickened.
6. Pour an even amount into 4 serving bowls, then top each with 3 **Chicken Wontons**.
7. Serve with lime wedges and garnish with cilantro.

