



# GINGER CARROT CHICKEN WONTON SOUP



**Golden Tiger**

Creamy ginger carrot soup with tender **Chicken Wontons**, garnished with sliced scallions. Yield: 3 servings

## Ingredients:

18 Each	<b>Chicken Wontons</b> [#53629], Prepared According to Package Directions	4 Cups	Chicken Stock
1 Tbsp.	Sesame Oil	1 Cup	Heavy Cream
2 Cups	Carrots, Peeled and Diced	1 Tbsp.	Lemon Juice
¼ Cup	Ginger, Minced	1 tsp.	Cayenne Pepper
2 Tbsp.	Garlic, Minced	To Taste	Salt and Pepper
		Garnish	Scallion, Sliced

## Directions:

1. Add sesame oil to a medium stock pot over medium heat.
2. Add carrots, ginger, and garlic and cook until garlic starts to brown.
3. Deglaze with chicken stock and bring to a simmer.
4. Add heavy cream, lemon juice and cayenne pepper. Simmer for 10 minutes.
5. Purée with a stick blender or in a conventional blender until smooth. If soup is too thick, add chicken stock until desired consistency.
6. Season with salt and pepper to taste.
7. Place six **Chicken Wontons** in each bowl and ladle the soup over the **Chicken Wontons**.
8. Garnish with scallions.

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