



SPICY DASHI CHICKEN WONTON SOUP



A savory dashi broth with red chiles, bean sprouts, baby bok choy, scallions and **Chicken Wontons**. Yield: 4 Servings

Ingredients:

2 Cups	Chicken Wontons [#53629]	4 Cups	Chicken Stock
1 Tbsp.	Vegetable Oil	½ Oz.	Kombu
2 tsp.	Ginger, Minced	½ Cup	Baby Bok Choy, Halved
2 tsp.	Garlic, Minced	½ Cup	Bean Sprouts
2 tsp.	Red Chiles, Sliced	½ Cup	Scallions
1 Tbsp.	Mirin	To Taste	Salt & Black Pepper

Directions:

1. Heat up the vegetable oil in a medium saucepot on medium heat.
2. Add in the ginger, garlic and red chiles, then cook for 2 minutes, or until softened.
3. Deglaze the pot with the mirin, then add in the chicken stock and kombu.
4. Allow the mixture to simmer for 8 minutes, then remove the kombu.
5. Add in the baby bok choy and simmer it for another 2 minutes to make the dashi broth.
6. Add in the **Chicken Wontons**, bean sprouts, scallions, salt and black pepper, then cook the **Chicken Wontons** according to package directions in the dashi broth.
7. Serve while hot.

