

Easy Wonton Soup



A quick and comforting wonton soup with juicy pork dumplings, tender noodles and fresh greens in a flavourful broth.

Recipe supplied by Campbell's.

Ingredients

1L Campbell's Real Stock Chicken

300g pork mince

1-2 cloves garlic, finely crushed

2cm piece of fresh ginger, finely grated

2 tsp light soy sauce

150g (1/2 pack) wonton wrappers, cut in half diagonally

1 bunch Chinese broccoli, washed, chopped

150g wheat noodles

Chilli oil and thinly sliced green spring onions, to serve

Method:

1. In a medium bowl, combine pork mince, garlic, ginger and soy sauce. Roll into small balls and set aside.
2. Bring Campbell's Real Stock Chicken to the boil in a medium saucepan over high heat. Add pork balls and return to boil. Simmer for about 3 min.
3. Add wonton wrappers and stir well - otherwise they will stick together. Cook for a further 2-3 min. Stir in vegetables. Remove from heat.
4. Meanwhile, prepare noodles following instructions. Drain and divide among 3 bowls.
5. Ladle soup into bowls and serve with chilli oil. Top with spring onions.