

## < Wonton Noodle Soup



### WONTON NOODLE SOUP



#### INTRODUCTION

  MEDIUM 30 mins

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Wonton noodle soup is a classic Chinese dish featuring thin flour noodles in a clear broth, topped with wontons filled with seasoned meat. It's known for its comforting flavours and textures.

- Prep Time: 10 mins
- Total Time: 30 mins
- Yield: 1 serving

#### INGREDIENTS



HON'S Wonton Thin Noodles (2-3 oz)



Shrimp & Pork Wonton (2-3 oz)



Gai Lan (0.5 oz)



Green Onion (0.25 oz)



Chicken Broth (1 bowl)

#### COOKING INSTRUCTIONS

##### 1 Prepare Vegetables

- Cook Gai Lan for 2-3 minutes.
- Rinse with cold water.



##### 2 Prepare Noodles

- Cook Hon's Wonton Thin Noodles with boil water for 30 seconds.
- Rinse with cold water for 30 seconds and return to hot water for 10 seconds.
- Drain and set aside.



##### 3 Cook Wontons

- Carefully add wontons to boil water and cook for about 5-7 minutes, until wontons float to the surface.



##### 4 Place & Serve

- Place Gai Lan and wontons on noodles.
- Pour chicken broth and garnish with green onions
- Serve hot and enjoy your delicious wonton noodle soup!

