



Chicken Wonton

Soup Recipe



4 to 5 Bowls



70 minutes



\$ 8 to 12 (approx)

FOR THE CHICKEN WONTONS

- 250g ground chicken (thigh meat preferred)
- 1 tbsp light soy sauce
- 1 tsp sesame oil
- 1 tsp fresh ginger, grated
- 1 clove garlic, finely minced
- ½ tsp white pepper
- ½ tsp salt
- 1 tsp cornstarch
- 30–35 wonton wrappers (regular or gluten-free)

FOR THE CHICKEN BROTH

- 6 cups chicken stock (unsalted preferred)
- 1 small piece fresh ginger, sliced
- 2 green onions, lightly crushed
- 1 tbsp soy sauce
- ½ tsp sesame oil
- Salt to taste

OPTIONAL GARNISHES

- Chopped green onions
- Fresh cilantro
- Chili oil (for spicy version)
- Bok choy or spinach
- Wonton noodles



STEP-BY-STEP INSTRUCTIONS

Prepare the Chicken Filling

1. Add ground chicken, soy sauce, sesame oil, ginger, garlic, salt, white pepper, and cornstarch to a bowl.
2. Mix gently until just combined.
3. Cover and refrigerate for 10–15 minutes.

Shape the Wontons

1. Place a wonton wrapper on a flat surface.
2. Add 1 teaspoon of filling in the center.
3. Moisten edges with water.
4. Fold into a triangle and press to seal.
5. Bring the two bottom corners together and pinch.
6. Repeat until all filling is used.

Make the Broth

1. Add chicken stock, ginger slices, and green onions to a pot.
2. Bring to a gentle simmer over medium heat.
3. Simmer for 15 minutes.
4. Remove aromatics and season with soy sauce and sesame oil.
5. Adjust salt to taste.

Cook the Wontons

1. Add wontons gently to the simmering broth.
2. Cook for 4–5 minutes until they float and turn translucent.
3. Add vegetables or noodles if using.
4. Serve hot immediately.

CHEF TIPS

- Use chicken thigh meat for juicier wontons.
- Keep broth at a gentle simmer, never a rolling boil.
- Chill filling before wrapping to make folding easier.
- Add sesame oil after cooking, not during boiling.

FREEZING TIPS

- Freeze uncooked wontons in a single layer first.
- Transfer to airtight containers once frozen.
- Store broth separately.
- Keeps well for up to 1 month.

PRO TIPS

- Cook noodles separately to keep broth clear.
- Taste and adjust seasoning just before serving.
- Add fresh cilantro or green onions at the end for aroma.
- Serve chili oil on the side so spice can be adjusted.

REHEATING TIPS

- Reheat broth gently on the stovetop.
- Add frozen wontons directly to simmering broth.
- Avoid microwaving wontons to prevent tough wrappers.
- Finish with a drop of sesame oil before serving.