



ANDREA NGUYEN'S

Pass the Fish Sauce

recipe

Easy Wonton Noodle Soup

Among canned broth, I favor Swansons. It's readily available and has a relatively clean flavor. If you have homemade stock, use it instead.

Serves 4 to 6

8 ounces ground pork or chicken
3 tablespoons finely chopped green onion (green and white parts)
Rounded 1/2 teaspoon cornstarch
1/2 teaspoon fine sea salt, plus more as needed
1/4 teaspoon granulated sugar
2 pinches recently ground black or white pepper, plus more as needed
8 cups lightly salted canned chicken broth
4 quarter-sized slices of ginger, each as thick as a bean sprout, bruised
2 green onions, cut into 2-inch lengths and smashed
1 tablespoon dried shrimp (optional)
Soy sauce
1 to 2 teaspoons organic granulated sugar or agave syrup optional
40 to 48 square wonton skins, about 3 inches wide
12 ounces gailan, baby bok choy, carrot, green beans, chard or a combination, cut into bite-size pieces
12 ounces dried, thin Chinese (Hong Kong-style) egg noodles
Toasted sesame oil or chile oil

Make the wonton filling

Combine the pork, green onion, cornstarch, salt, sugar, and pepper. Vigorously stir with a fork or chopsticks to combine well. Cover and set aside for 30 minutes or refrigerate for up to days). You should have about 1 cup.

Make the broth

Bring the chicken broth, ginger, smashed green onion, and dried shrimp to a boil in a pot over high heat. Lower the heat to gently simmer for 10 to 15 minutes. Turn off the heat and retrieve the solids. Partly cover, cool and refrigerate if not using immediately.

Fill and shape the wontons

Line a baking sheet with parchment paper and generously dust with cornstarch. Set up a

wonton making station with the wrappers, a bowl of water and brush. Working in batches of 5 or 6 wonton wrappers, brush water on the edges of each wrapper, then fill with about 1 teaspoon of filling. Make your favorite shape or use the photos and video above.

Place the wontons on the lined baking sheet, with none touching. When done, loosely cover with plastic wrap to prevent drying. Refrigerate overnight or freeze until hard and then transfer to an airtight container to freeze for up to 1 month (partially thaw for 15 minutes before cooking).

Cook the noodles

Bring a large pot of water to a boil. Add the noodles and bring to a boil, cook for about 1 minute, then drain, rinse with water to remove excess starch, then divide among six bowls. If prepping ahead, lightly coat in oil to prevent sticking, cool, then refrigerate.

Poach wontons, finish the broth, and assemble bowls

Reuse the same big pot to cook the wontons. Fill it halfway with water and set over high heat. Meanwhile, return the broth to a boil, then add the vegetables and lower the heat to simmer and keep hot.

When the water for the wontons comes to a boil, add the wontons to the large pot of boiling water, dropping each in and nudging it to prevent sticking. Once they float to the top, let cook for 1 to 2 minutes until translucent and plump, then use a slotted spoon or spider to transfer to the 4 to 6 bowls, dividing them equally.

Scoop up the vegetables from the broth and divide among the bowls. Taste the broth and add about 1 tablespoon soy sauce to add extra umami depth and season with the sugar or agave syrup to create a salty-sweet-umami finish. If more saltiness is needed, add salt (soy sauce darkens the broth too much). Bring the broth to a boil then ladle it over the noodles, wontons, and vegetables. Finish with a pinch of pepper. Drizzle on sesame oil (or chile oil). Serve immediately.

Notes

Ingredient: Instead of ground meat, use finely chopped raw shrimp (add the shells to the broth for super flavor!).