



More than Food

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Asian Shrimp & Pork Wonton Soup

in Pho Broth

The trick to creating the perfect shrimp dumpling is to mince the shrimp as small as possible—almost into a paste. This allows the fragrant filling to bind and hold its shape. Cooked in an anise-scented pho broth, this recipe will forever change your position on takeout.

45 min

level 3

nut free

dairy free

make me first



Shrimp



Ground Pork



Broccoli



Carrot



Ginger



Scallions



Cilantro



Garlic



Red Chili Flakes



Soy Sauce



Pho Vegetable
Broth Concentrates



Wonton
Wrappers

Ingredients	2 People	4 People
Shrimp	4 oz	8 oz
Ground Pork	4 oz	8 oz
Broccoli	6 oz	12 oz
Carrot	6 oz	12 oz
Ginger	1 thumb	2 thumbs
Scallions	2	4
Cilantro	¼ oz	½ oz
Garlic	2 cloves	4 cloves
Red Chili Flakes	1 t	2 t
Soy Sauce	2 T	4 T
Pho Vegetable Broth Concentrates	2	4
Wonton Wrappers	12	24
Olive Oil*	1 T	2 T

*Not Included

Allergens

- 1) Shellfish
- 2) Soy
- 3) Wheat
- 4) Eggs

Tools

Large Pot, Large Bowl,
Small Bowl, Peeler,
Slotted Spoon

Ruler

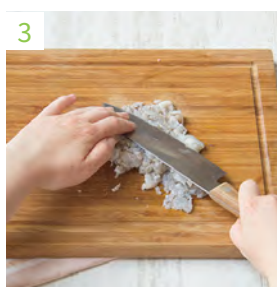
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Nutrition per person Calories: 548 cal | Carbs: 62 g | Fat: 20 g | Protein: 34 g | Fiber: 9 g | Sodium: 1945 mg



1 In a large pot, bring the **pho broth concentrates** and **5 cups water** to a boil. Reduce to a low simmer and place on a back burner.

2 Peel the **carrot** and **ginger**. Slice the carrot into thin matchsticks or shave the carrot into noodles with the peeler. Mince or grate the **garlic** and **ginger**. Thinly slice the **scallions**, keeping the whites and greens separate. Finely chop the **cilantro**, reserving a few **cilantro leaves** for garnish. Cut the **broccoli** into small bite-sized pieces.



3 Finely mince the **shrimp** then crush with the flat of your knife to create somewhat of a paste.

4 Make the pork and shrimp filling: in a large bowl, combine the **soy sauce, chopped cilantro, scallion whites, garlic, ginger, pork, shrimp, 1 Tablespoon olive oil**, and the **red chili flakes** (to taste – we used ¼ teaspoon). Season with **salt** and **pepper**.



5 Assemble the wontons: fill a small bowl with water. Lay the **wonton wrappers** starchy-side up on a dry work surface. Cover the wonton wrappers with a damp paper towel to keep moist. Working one at a time, place a small amount (½ Tablespoon) of the **pork and shrimp filling** into the center of the wonton. Dip your finger into the water bowl and wet the edges of the wonton wrapper. Fold the wonton into a triangle, pushing out any air pockets, and press to seal the edges. Use a drop of water to help the corners seal, if necessary. Continue until the filling is used up. Store the assembled wontons under a damp paper towel until finished. **HINT:** Folding wontons is tricky business. Check out our blog @ blog.hellofresh.com for tips on how to assemble the perfect one!



6 When the **wontons** are ready, bring the **pho broth** back up to a boil. Working in batches, drop the wontons into the broth for 4 minutes. Remove the wontons from the broth with a slotted spoon and set aside. When the last wontons are cooked, drop the **carrots** and **broccoli** into the broth and cook for 3-4 minutes until crisp-tender.

7 Divide the **broth, veggies**, and **wontons** between bowls. Garnish with the reserved **scallion greens** and **cilantro leaves**. Enjoy!