



# Faster-Than-Takeout Pork Wonton Soup

with Bok Choy, Cabbage, Carrots & Wonton Strips

Test Kitchen

25-35 Minutes · Calories: 690 · Protein: 32 g



## Ingredients 2 Person | 4 Person



24 | 24  
Wonton  
Wrappers



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Sesame Oil



4 oz | 8 oz  
Bok Choy and  
Napa Cabbage



4 oz | 4 oz  
Shredded  
Carrots



2 | 4  
Pork Ramen  
Stock  
Concentrates



1 | 2  
Wonton Strips



1 Thumb(s) | 2 Thumb(s)  
Ginger



2 TBSP | 4 TBSP  
Soy Sauce



1 | 2  
Mushroom  
Stock  
Concentrate



2 | 4  
Scallions



3 Clove(s) | 6 Clove(s)  
Garlic

## Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



## Hello

### Wonton Wrappers

You'll cut fresh wonton wrappers into quick-cooking noodles for your soup!

### Before you start Crunch Time

We recommend you sprinkle wonton strips over your bowls just before serving so they retain their crunch (or just add a few at a time as you enjoy your dish!).

### Cooking tools

large pot

### Pantry ingredients

kosher salt, black pepper, sugar

### Nutrition

Nutrients	per serving
Calories:	690
Total Fat:	37g
Saturated Fat:	10g
Sodium:	2730mg
Total Carbohydrate:	52g
Dietary Fiber:	3g
Added Sugars:	5g
Protein:	32g

### Allergens

wonton wrappers (contains: wheat), sesame oil (contains: sesame), wonton strips (contains: wheat), soy sauce (contains: soy, wheat)

### Cook for YOUR Crowd

Our recipes are customizable!

**Double Protein/Veggies?** Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

**Making 3 Servings?** Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

**Making 6 Servings?** Just triple the 2-serving recipe—easy!

For HelloCustom nutritional information, please refer to HelloFresh.com.



#### 1 Start Prep

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**. Peel and mince or grate **ginger**.



#### 2 Finish Prep

- Remove **half the wonton wrappers (all for 4 servings)** from package. **TIP: Extra wonton wrappers freeze well for up to three months! Simply wrap tightly in plastic wrap and store in a freezer-friendly plastic bag.**
- Stack wonton wrappers; cut diagonally into quarters to create small triangles. Separate **wonton triangles** into a pile and cover with a clean kitchen towel.



#### 3 Cook Pork & Veggies

- Heat **sesame oil** in a large pot over medium-high heat. Add **pork\***; season with **half the soy sauce (you'll use the rest in the next step)**, **½ tsp sugar (1 tsp for 4 servings)**, and **pepper**. Cook, breaking up meat into pieces, until pork begins to brown, 2-3 minutes.
- Add **scallion whites, garlic, ginger, and half the carrots (all for 4)**. Stir to combine. Cook, stirring occasionally, until carrots begin to soften and pork is cooked through, 3-4 minutes more.



#### 4 Start Soup

- Add **5 cups water (9½ cups for 4 servings)**, **pork ramen stock concentrates, mushroom stock concentrate**, and **remaining soy sauce** to pot with **pork and veggies**. Stir to combine. Bring to a boil, then reduce heat to medium.



#### 5 Finish Soup

- Carefully add **wonton triangles** to pot a small handful at a time. **(TIP: Stirring the soup constantly as you add the wonton triangles will prevent the pieces from sticking together—but it's OK if a few do!)** Cook, stirring occasionally, until wonton triangles are tender, 1-2 minutes.
- Add **bok choy and napa cabbage** to pot; stir to combine. Remove from heat. Taste and season with **salt and pepper**.



#### 6 Serve

- Divide **soup** between bowls. Garnish with **scallion greens** and **wonton strips**. Serve. **TIP: If you like things spicy, serve with Sriracha or your favorite hot sauce!**

\*Ground Meat is fully cooked when internal temperature reaches 160°.



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to [hellofresh.com/about/faq](https://hellofresh.com/about/faq) for safe cooking guidelines.

### How was your meal?

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