

## Won Ton Soup

A crystal clear, lightly flavored well known Asian soup.

Yield: 1 gallon  
Serving Size: 16 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 15 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl. oz	—	1 gal
Minor's® Natural Gluten Free Chicken Base	3 oz	90 g	5 Tbsp
Minor's Mushroom Base	1.75 oz	48 g	2 Tbsp
Soy sauce, low salt	1 fl oz	—	2 Tbsp
Garlic, thin julienne	.5 oz	32 g	3 Tbsp
Ginger, fresh, thin julienne	.75 oz	20 g	2 Tbsp
Scallions, long bias cut	1.25 oz	37 g	1/2 cup

### Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, combine the water, Chicken Base, Mushroom Base, soy sauce, garlic and ginger. Mix together and bring to a simmer. Simmer gently, being careful not to boil, for 5–8 minutes.
2. Add scallions.
3. Season to taste and remove from heat. Hold on soup station.

# WONTON

## ORDER GUIDE

## Order Guide for **50** Servings

### > Dry Goods

- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles (soba, udon, or ramen noodle also work well) (optional)
- € ☐ 8 oz kombu (optional)

### > Produce

*\*\*be sure to ask your distributor about local seasonal produce*

- € ☐ 3 lbs local seasonal vegetable\*
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\*bell peppers, scallions, shiitake mushrooms, bean sprouts, edamame, bamboo shoots, peas, napa cabbage, daikon radish, straw mushrooms, carrots, onions, eggplant, tofu, and water chestnuts are all vegetables that work well on this station

### > Frozen

- € ☐ 75 each 1 oz wonton dumplings (optional)€

### > Protein

- € ☐ 6 lbs boneless skinless chicken thighs
- €

### > Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S No Added MSG Mushroom Base 1 tub

# WONTON

## PREP GUIDE

**Serves: 50**

*All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.*

### > Day Before Service

- € ☐ Prepare Wonton broth recipe
- € ☐ Poach 6 lbs boneless skinless chicken thighs
  - ☐ Chill and dice chicken
- € ☐ Reserve 75 1 oz wonton dumplings
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Cook, 1 lb (dry weight) brown rice (optional item)
- € ☐ Cook, 2 lbs (dry weight) rice noodles (optional item)
- € ☐ Cut kombu into 2"x 2" squares (optional item)

### > Day of Service

- € ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop .5 lb herbs

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Container for holding chicken cold (1)
- € ☐ Serving tongs (12)