

BETTER THAN TAKE OUT - Chicken Wonton Soup (千里香馄饨)



☆☆☆☆☆

0 from 0 votes

Ingredients

- 300 grams 10.6 oz of ground chicken
- 200 grams 7 oz of peeled shrimp
- 100 grams 3.5 oz of jiu cai or scallion
- 1.3 big size onion diced
- 18 cloves of garlic
- 2 inches of ginger thinly.
- 3 scallions cut into 2 inches pieces
- 1.5 cup of vegetable oil I am using corn oil
- 1 cinnamon stick
- 2 bay leaves
- 1 star anise
- 2 cloves
- 2 dried red chilies optional
- 1.5 tbsp of soy sauce
- 1.5 tbsp of fish sauce
- 1 tbsp of oyster sauce
- 1 tbsp of chinese cooking wine
- Black pepper to taste
- 1 pack of wonton wrapper 50-55
- 8 cups 1.9 liters of chicken stock or water
- 1 tbsp of salt to season the broth
- 1/2 cup of cold water to drop the temperature
- Baby bok choy or other green vegetables
- Diced scallion as garnish
- Pickled long beans or other pickles as toppings optional

Instructions

1. Soak 1 cinnamon stick, 2 bay leaves, 1 star anise, 2 pieces of clove, and 3 pieces of dried red chilies with some hot water for 20 minutes. then drain thoroughly.
2. Dice 1 and 1/3 of a big purple onion.
3. Finely chop 18 cloves of garlic. Optionally, put the garlic in a sieve and rinse it with running water to remove the mercaptans. Dried it with paper towels.

4. Cut 3 scallions into 2 inches long pieces.
5. Slice 2 inches of ginger finely.
6. Dice 100 grams of garlic chive. You can use other types of vegetables if you want. Such as mushrooms, carrots, cabbage, scallion...
7. Pour 1.5 cups of oil into the wok. Add the diced onion. Simmer it on medium-low heat for 5 minutes. Add in the garlic, ginger slices, scallion strips, and the soaked but well-drained spices. Continue to simmer everything on medium-low heat for another 20 - 30 minutes or until the onion and garlic are lightly golden. Make sure to stir constantly the whole time.
8. Drain out the oil. Store the oil in a sealable container. It will stay good for 2 months in the fridge.
9. Remove all the spices, scallions, and ginger slices. save the fried onion and garlic for the filling.
10. Roughly diced 200 grams of peeled and deveined shrimp. Add it to a big mixing bowl along with 300 grams of ground chicken thigh.
11. Season with 1.5 tbsp of soy sauce, 1.5 tbsp of fish sauce, 1 tbsp of oyster sauce, 1 tbsp of chinese cooking wine, and some white pepper to taste
12. Stir the protein within 1 direction for 5 minutes to develop the texture. Add the fried aromatics, the diced garlic chives. Keep stirring the filling until everything is well combined.
13. Put some filling in the middle of the wonton wrapper. Gather the edge together and pinch to close it. This recipe is enough to make 50-60 pieces of the wonton.
14. Bring 8 cups of chicken stock to a boil. Season it with some salt by taste. Add the wonton. Cook over medium low heat until the wonton float to the top of the water and the pot should come back to a simmer. Add 1/2 cup of cold water to drop the temperature. Wait for the pot to come back to a simmer again. The total cooking time will take about 8-10 minutes. Optionally, throw in some baby bok choy and you are done.
15. Drizzle in 1-2 tbsp of the aromatic oil. The heat from the soup will reactivate the fragrance. Sprinkle some diced scallion as a garnish.
16. Video Link - <https://youtu.be/5-5WAmkqICQ>