What’s more comforting than a warm, hearty bowl of chicken wonton soup when the seasons change from fall to winter? This soup is extremely simple, and the extra wontons can be kept in the freezer for another time.

**Prep time:** 25 minutes  
**Cook time:** 30 minutes  
**Serving size:** 3

**Price Per Recipe:** $10.26  
**Price Per Serving:** $3.42

### Ingredients

**Wontons:**
- 50 square wonton wrappers
- ¼ pound ground chicken
- 1 teaspoon soy sauce
- ¼ teaspoon pepper
- 1 teaspoon sesame oil
- 2 green onion stalks

**Soup:**
- 4 cups chicken broth
- 1 cup spinach
- 5 mushrooms
- Soy sauce, salt, and pepper to taste

### Optional Additions

- Garlic
- Napa Cabbage
- Carrots
- Broccoli
- Snow Peas
- Tofu
- Chili Oil

### Spotlight on Chicken

Chicken is an excellent source of protein! Your body needs protein to help build muscle and repair tissues. Chicken also contains sources of niacin, an essential vitamin for the body!
Step 1 Prepare wonton filling
Combine ground chicken, soy sauce, sesame oil, green onions, and pepper in a bowl with a fork. Also, prepare a small bowl to dip your fingers in as well.

Step 2 Wrap Wontons
Place a teaspoon of the wonton filling in the center of the wonton wrapper. Use your fingers dipped in water to dampen one and a half edges of the wrapper. Fold the wrapper hot-dog style, pressing air out as you seal it shut to make a rectangle. Then, bring the diagonal two corners on the rectangle together, using water to seal them shut. Repeat with remaining wonton wrappers.

Step 3 Boil wontons
Boil some water in a separate pot to cook wontons. Once water is boiling, gently add wontons and boil for 3 minutes to cook them inside. Cut one in half to make sure wontons are cooked. Place wontons in a small bowl.

Step 4 Preparing Soup
Place broth into a pot with soy sauce. Add salt and pepper as needed. Simmer for 10 minutes to enhance the broth flavor. Add water to dilute broth if too salty. Add spinach and mushrooms to simmering broth and let cook for one minute.

Step 5 Finishing touches
1 ⅓ cups broth, 6 wontons. Drizzle each dish with a little toasted sesame oil, a bit of soy sauce (if desired) and salt and pepper as needed. Dig in!