

Pork Wontons

Pork wontons are a favourite type of dumpling for families and children as they are crispy on the outside with a savory filling inside and everyone always wants one more!

Ingredients

- 250g pork minced
- 1 grated carrot
- ½ brown onion diced
- 2 green onions finely chopped
- ½ teaspoon of salt
- ½ teaspoon sesame oil
- A pinch of white pepper
- 1 tablespoon soy sauce
- 1 clove of garlic crushed
- 2 packs of wonton skins – 250g
- Cooking oil

This recipe was shared by our educator and chef
Chau from the kitchen at Guardian Elizabeth Street.

Method

1. Pour all ingredients (except wonton wrap and cooking oil) into a large bowl and fully mix together, then rest for 30 minutes in fridge.
2. Use a teaspoon to scoop the mixture and place it in the middle of the wontons.
3. Fold the wontons to any shape you like
4. Wet fingers in water to coat the edges of wonton to seal it before cooking
5. Heat a pan with cooking oil, on medium heat.
6. Cook wonton until golden brown, then turn over and repeat. You may want to place the cooked wonton on paper towel to remove any excess oil.
7. Serve and enjoy

Considerations (add/remove as necessary)

Vegetarian: You can use mix veggies, corn and tofu for filling.

Sauce: You can serve fried wonton with sweet soy sauce, tomato, or plum sauce and serve on a bed of lettuce.

Note: If cooling and freezing use food safe cooling Practices (2hr/4hr Cooling Rule).

