

Wonton Soup

with Simmered Mirepoix (Chicken or Vegetable Broth)

Chef Cultures LLC

Prep Time: 20 minutes | Cook Time: 30 minutes | Yield: 3 servings (16 oz each)

A comforting, aromatic broth built from classic mirepoix, garlic, and slow simmering. Designed to highlight handmade wontons while teaching foundational soup-building techniques.

Ingredients

Base Broth:

- 3 cups chicken broth (or)
- 3 cups vegetable broth

Mirepoix & Aromatics:

- ½ cup onion, small dice
- ½ cup carrots, small dice
- ½ cup celery, small dice
- 1 clove garlic, minced

Flavor Builders:

- 1–2 teaspoons soy sauce
- ¼ teaspoon sesame oil (optional)
- Pinch black pepper
- Salt to taste

Add-Ins (Optional):

- ½ cup mushrooms, sliced
- ½ cup tofu, small cubes
- ¼ cup green onions, sliced

WONTON SOUP
3-PHASE COOKING GUIDE
Discover • Cook • Create

1 PREPARE
Build the Foundation

- Dice onion, carrots, celery (mirepoix)
- Mince garlic
- Slice mushrooms and green onions
- Cut tofu (optional)
- Bring broth to a gentle simmer

CHEF TIP
A good mise en place makes cooking smooth and fun!

2 COOK & SIMMER
Add Flavor & Wontons

- Sauté mirepoix until soft and aromatic
- Add garlic and cook 1 minute
- Pour in broth and season
- Simmer 10–15 minutes
- Gently add wontons and cook 3–5 minutes until they float and are cooked through
- Add mushrooms and tofu (optional) and heat through

CHEF TIP
Keep the broth at a gentle simmer—not a boil—to keep wontons tender and intact.

3 FINISH & SERVE
Garnish & Enjoy

- Ladle soup into bowls
- Top with green onions
- Enjoy your handmade wonton soup!

CHEF TIP
Fresh green onions add color, flavor, and a bright finish!

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Wontons:

- 10–12 prepared wontons

Directions

1. In a saucepan, heat a small amount of oil over medium heat. Add onion, carrot, and celery.
2. Cook 5–7 minutes until softened and aromatic (no browning).
3. Stir in garlic and cook 1 minute until fragrant.
4. Pour in broth and bring to a gentle simmer.
5. Add soy sauce, sesame oil (optional), pepper, and salt as needed.
6. Simmer 10–15 minutes to develop flavor.
7. Gently add wontons and cook 3–5 minutes until they float and are cooked through.
8. Add mushrooms and/or tofu if using. Heat through.
9. Ladle into bowls and garnish with green onions.

Chef Ron's Notes

- Keep broth at a gentle simmer—avoid boiling (prevents breaking wontons)
- Taste broth before adding wontons—adjust seasoning early
- Use this as a teaching moment for layering flavor
- Encourage students to observe aroma changes from raw → cooked → simmered

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