

Spicy Miso Soup with Bok Choy Wontons Recipe

By Sarah Karnasiewicz



Difficulty: Medium | **Total Time:** 1 hr 30 mins | **Makes:** 4 to 6 servings

Though this recipe requires a number of steps, each one's a cinch. Star anise and cloves perfume the broth, bok choy brings a welcome bite of green, spicy Sriracha lends a gentle kick, and store-bought wonton wrappers make things easy enough for even a weeknight supper.

This recipe was featured as part of our Soups with Winter Greens.

INGREDIENTS

For the broth:

- 1 tablespoon vegetable oil
- 1 medium yellow onion, medium dice
- Kosher salt
- 3 tablespoons peeled, minced fresh ginger
- 8 whole black peppercorns
- 4 whole cloves
- 2 star anise pods
- 5 cups water
- 3 cups low-sodium chicken or vegetable broth
- 2 lemongrass stalks, thinly sliced crosswise (pale parts only)

For the wontons:

- 1 teaspoon vegetable oil
- 3 large shallots, peeled and thinly sliced (about 1 cup)
- 2 medium garlic cloves, minced
- 1 pound baby bok choy, cleaned, tough ends trimmed, and sliced into thin ribbons (about 3 cups)
- 2 teaspoons soy sauce
- Pinch cayenne pepper
- 1 1/2 teaspoons toasted sesame oil
- 18 wonton wrappers

For the soup:

- 1/4 cup red miso paste
- 1/2 teaspoon Sriracha hot sauce, plus more as needed
- Kosher salt
- Freshly ground black pepper
- 2 scallions, thinly sliced (light and dark green parts only), for garnish

INSTRUCTIONS

For the broth:

1. Heat the oil in a large saucepan with a tightfitting lid over medium heat until shimmering. Add the onion, season with salt, and cook, stirring occasionally, until just starting to soften, about 2 minutes. Add the ginger, stir to combine, and cook until fragrant, about 2 minutes. Add the remaining ingredients and stir to combine. Bring to a boil, reduce the heat to low, cover, and simmer until the vegetables have softened and the flavors have melded, about 45 to 60 minutes.

For the wontons:

1. Meanwhile, heat the oil in a medium frying pan with a tightfitting lid over medium heat until shimmering. Add the shallots and garlic and cook, stirring occasionally, until the garlic is lightly golden brown and fragrant (take care not to burn the garlic), about 5 minutes.
2. Add the bok choy, soy sauce, and cayenne and stir to combine. Cover and let the bok choy cook for 2 minutes. Uncover and cook, stirring occasionally, until most of the moisture has evaporated and the bok choy is softened but still bright green, about 1 minute. Remove from heat, drizzle with the sesame oil, and stir to combine.
3. Place 1 or 2 wonton wrappers on a clean, dry work surface. Place a teaspoon of the bok choy mixture in the center of each wrapper. Wet your finger with water and use it to moisten the perimeter of each wrapper. Fold the wrapper in half to create a rectangle and press the edges to make sure they are well sealed. Pull the folded corners of the rectangle together over the center of the filling so that those corners overlap slightly and press the ends together until sealed, moistening the wrapper as needed so that it adheres. Watch a video on folding this shape (sometimes called a nurse's cap) and other

wonton shapes here. Repeat with the remaining wrappers.

For the soup:

1. When the broth is ready, strain it through a fine-mesh strainer into a large heatproof bowl; discard the solids. Wipe out the saucepan, return the broth to the pan, and bring it to a gentle simmer over medium heat. Add the miso and measured Sriracha and whisk until completely incorporated. Taste and season with salt and pepper as needed.
2. Drop the wontons into the simmering stock one by one, stirring gently to prevent sticking. Reduce the heat to low, cover, and simmer until the wontons are tender and warmed through, about 3 minutes. (Do not let the broth come to a vigorous boil, or the wontons may fall apart.) Taste and add more Sriracha as needed. Divide the soup and wontons among serving bowls and garnish with the scallions.

SOURCE: <http://www.chow.com/recipes/29388-spicy-miso-soup-with-bok-choy-wontons>

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