



PORK PHO WONTON SOUP



A light beef broth made with five spice powder, fish sauce, garlic, ginger and sugar, served with bean sprouts, jalapeño pepper and **Pork, Garlic, Ginger, Scallion Wontons**, garnished with cilantro and scallions. Yield: 4 Servings

Ingredients:

12 Each	Pork, Garlic, Ginger, Scallion Wontons [#5365590], Prepared According to Package Directions	1 Quart	Beef Broth
1 Tbsp.	Vegetable Oil	1 Tbsp.	Brown Sugar
½ Cup	White Onion, Julienned	1 tsp.	Fish Sauce
½ tsp.	Ginger, Minced	Garnish	Bean Sprouts
½ tsp.	Five Spice Powder	Garnish	Jalapeño Pepper, Sliced
½ tsp.	Garlic, Minced	Garnish	Cilantro, Chopped
		Garnish	Scallions, Sliced
		To Serve	Lime Wedges

Directions:

1. Heat the vegetable oil in a medium saucepot on medium-high heat.
2. Add in the white onion, five spice powder, garlic and ginger, then sauté for 4-5 minutes, or until the onions are translucent.
3. Add in the beef broth, brown sugar and fish sauce, then simmer for about 20 minutes to make the pho broth.
4. Place the **Pork, Garlic, Ginger, Scallion Wontons** in a serving dish and pour in the broth.
5. Garnish with bean sprouts, jalapeño, cilantro and scallions.
6. Serve with lime wedges.