



# PORK WONTONS & CLAMS



Fresh clams simmered with **Pork & Shrimp Wontons** in a lemongrass-lime broth, served with **Vegetable Fried Rice** and garnish with cilantro. Yield: 2 Servings

## Ingredients:

6 Each	<b>Pork &amp; Shrimp Wontons</b> [#53652]	1 tsp.	Lemongrass Paste
1 Cup	<b>Vegetable Fried Rice</b> [#5654390], Prepared According to Package Directions	2 Tbsp.	Lime Juice
1 Tbsp.	Vegetable Oil	1 Cup	Chicken Broth
1 tsp.	Garlic, Minced	1 tsp.	Fish Sauce
1 tsp.	Ginger, Minced	12 Each	Baby Clams
		Garnish	Cilantro, Chopped

## Directions:

1. Heat the vegetable oil in a medium saucepot on medium-high heat.
2. Add in the garlic, ginger and lemongrass paste, then sauté for a minute, or until fragrant.
3. Deglaze the pot with the lime juice, then add in the chicken stock and fish sauce.
4. Once it has been brought to a simmer, add in the baby clams and cover the pot for 2 minutes.
5. Add in the **Pork & Shrimp Wontons**, then prepare according to package directions.
6. Pour the broth and **Pork & Shrimp Wontons** into a serving dish and garnish with chopped cilantro.
7. Serve with the **Vegetable Fried Rice**.