

Vegan Wonton Soup

Ingredients:-

- 12 vegan wonton wrappers-
- 1 cup napa cabbage, finely chopped
- 1/2 cup mushrooms, chopped
- 1/4 cup carrots, grated-
- 1/2 block tofu, crumbled-
- 1 tbsp sesame oil-
- 1 tsp grated ginger-
- 4 cups vegetable broth-
- 2 tsp tamari-
- Green onions for garnish

Instructions

Mix cabbage, mushrooms, carrots, tofu, sesame oil, and ginger for filling.

Fill each wonton wrapper with 1 tsp of filling and fold.

Bring broth and tamari to a simmer

- . Add wontons and cook 5-6 minutes
- . Garnish with green onions and serve.

Health Benefits:-

Homemade filling: Fresh and nutrient-packed-
Wonton wrappers: Light and easy to digest-
Balanced with protein, fiber, and warm