

Wonton

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup ground meat - 3 tbs chopped cilantro - 2 tbs minced garlic - 1 tbs soy sauce - 1 ts salt - 1 ts soy bean paste - 1 ts cornstarch - pinch of white pepper powder - wonton skins

Instructions

1. mixed all ingredients except wonton skins 2. take a piece of wonton skin, place a teaspoon of meat in the center 3. fold the skin in until it forms a cute wonton 4. boil in boiling water for about 2 minutes