



# any time veggie wonton

NIBBLEDISH CONTRIBUTOR

## Ingredients

### FILLING

- 1/2 chinese cabbage
- 2 cloves garlic
- corn kernels from one large corn cob
- 1 large carrot, grated
- handfull of mushrooms
- 5 shallot stems
- 1/2 cup dark soy sauce
- 2 tbs sesame oil
- 1 egg

### CASING

- packet wonton wrappers
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## **DIPPING SAUCE**

- 1/4 cup Katsup Manis
- 1/2 lemon
- sesame seeds to sprinkle on top :)

## **EXTRAS**

- water (for sticking)
- oil (for frying)

## **Instructions**

## **WONTONS**

1. Separate wonton wrappers and lay out on bench.
2. In a large bowl, combine the veggies, dark soy, garlic and sesame oil
3. Crack egg on top of veggie mix and stir in
4. Place a teaspoon or so of the veggie mix in the middle of each wonton wrapper, wet the edges and press together to make a semi-circle
5. Fry for about a minute and a half on each side in a little oil to make nice and crunchy

## **DIPPING SAUCE**

Combine Katsup Manis and lemon juice in a small bowl and sprinkle with sesame seeds