Spinach Wontons

Season: All
Makes: 60 wontons

Fresh from the garden: coriander, garlic, ginger, spinach or silverbeet, spring onions

Equipment:
- tea towel
- chopping board
- cook's knife
- measuring spoons
- wok
- wok sang
- large bowl
- 4 baking trays
- small bowl
- teaspoons
- large pot
- bamboo steamer
- tongs
- plates
- baking paper

Ingredients:
- ½ tbsp sunflower oil
- 1 tsp sesame oil
- 3 cloves garlic, finely chopped
- 2 cm knob ginger, finely chopped
- 6 spring onions, finely chopped
- ½ tbsp soy sauce
- 1 small can water chestnuts, finely chopped
- 1 large handful coriander, finely chopped
- 4 large handfuls spinach or silverbeet (stalks removed), finely chopped
- salt
- pepper
- olive oil, for greasing trays
- 60 wonton wrappers
- water

What to do:
1. *Add the oils to the hot wok with the garlic, ginger and spring onions, and stir for 30 seconds.*
2. Add the soy sauce and the water chestnuts, and continue to cook for a further 3 minutes.
3. Transfer the mix to a bowl and allow to cool for 5 minutes.
4. Add the chopped greens, season the mix with salt and pepper and combine.
5. Place a small bowl of water within easy reach where you are going to form the wontons.
6. Put one wonton wrapper on a dry, clean bench space with one point towards you like a diamond.
7. Put a teaspoonful of filling in the middle of the wrapper.
8. Fold the far corner of the wonton wrapper gently over to make a triangle shape.
9. Seal the edges of the wonton down with water and press the edges together.
10. Continue making wontons and set each finished wonton on a greased tray (you should have enough to make about 60 wontons).
11. Line a steamer with pierced baking paper and steam the wontons for 5 minutes, in batches.
12. Repeat this process until all the wontons are cooked.

* Adult supervision required

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