
Vegetable Broth to serve with Wontons

Recipe source: Recipe of your Imagination

Fresh from the garden Broccolini or Greens (celery, spinach silverbeet), garlic, green onions, chives, garlic chives, coriander

<u>Equipment</u>	<u>Ingredients</u>
Large bowls and colander	Vegetable stock powder
Small bowls	1 tblsp sesame oil (if using)
Measuring spoons and cups	Broccoli and any Greens washed and roughly chopped
Measuring jug	Garlic cloves
Chopping boards	Green onions
Vegetable knife	sea salt and white pepper
Scissors	miso
Large stock pot	tamari
Wooden spoon, Spatulas	Dried seaweed if using
Large serving spoons	coriander leaves, chives and garlic chives to serve

What to do

Make the Broth (modify according to your imagination and produce!)

Prepare and dice garlic, onions, greens and herbs into small pieces

Heat vegetable oil in large stockpot and add onions and garlic and cook lightly

Mix up veggie or chicken stock powder with water and add to the pot.

Add greens and veggies and simmer until tender.

Season with tamari, salt, pepper, and sesame oil.

Add other seasonings, as you like!

Once the broth starts to boil, add the chives and herbs and a few pieces of seaweed if using.

Add Wontons to bowls and ladle over the Vegetable Broth.

Serve and ENJOY!