

# Dry Wonton Noodles

## Ingredients

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1 lb Egg Noodles (fresh and thin)  
20 Wontons  
4 c Baby Bok Choy (halved)  
2 Green Onions (chopped)  
1 1/2 T Oyster Sauce  
1 T Soy Sauce  
1 T Sesame Oil  
2 clv Garlic (grated)  
1 t Sugar  
3 1/2 T Hot Water  
1 T Chili Oil Sauce

## Instructions

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1. In a large pot filled with enough water, bring it to a boil on high heat. Blanch the bok choy for 1-2 minutes until softened and vibrant green. Strain in a colander and divide between four serving bowls.
2. In the same pot with filled with enough fresh water, bring it to a boil on high heat. Reduce to medium heat and boil wontons for 5-7 minutes or until wontons float to the top. Strain and divide between the bowls.
3. In a small bowl, combine oyster sauce, soy sauce, chili oil, sesame oil, garlic, sugar, and hot water. Mix well and set aside.
4. Then in the same pot filled with water, bring to a boil on high heat. Loosen the egg noodles with your hands, before lowering them into the boiling

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water. Blanch noodles for 15-20 seconds or until loosened and strain. Do not over blanch!

5. Transfer the hot noodles to a large mixing bowl and mix in the noodle sauce.

Divide the seasoned noodles between the serving bowls. Garnish with green onions and more chili oil if you wish!