

Dry Wonton Noodles

Ingredients

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
1/4 c Cilantro (chopped)

Instructions

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 rinse in a bowl of water then divide between the bowls.
3. In a small bowl, combine oyster sauce, soy sauce, chili oil sauce, 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 then strain into the same bowl of water.

5. Transfer the noodles into the large mixing bowl and mix in the noodle sauce then add green onions.

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