

WON TON SOUP

36 filled Won Ton – we got ours at Central Market – can be made from scratch

6 cups regular strength canned chicken broth

2 cups thickly sliced bok choy

3 green onions (including tops), thinly sliced

1 t each soy sauce and sugar

½ t sesame oil

Pour stock into a 3 to 4 quart pan and bring to a boil over medium-high heat. Add cabbage and onions and cook for 3 minutes. Carefully add cooked Won Tons. Add soy, sugar, and oil. Garnish with cilantro.