

Vegetarian Wontons



Ingredients

- 1 c steamed green beans, diced
- 1 c steamed corn
- 1 lb firm tofu, scrambled with salt/pepper
- 1/4 c green onions, diced
- 1 egg, lightly beaten
- 1 tbs mirin
- 1 tbs soy sauce
- 1 tsp salt
- 1 package wonton wrappers
- Small bowl of water

The Method

- In a large bowl, mix the green beans, corn, tofu, and green onions together.
- Add the egg, mirin, soy sauce, and salt to the above mixture. Mix until the wet and dry ingredients are well incorporated.
- Lay a wonton wrapper on a flat surface (I use a cutting board).
- Place a 1/2 tbs of filling in the middle of the wrapper.
- Dip your index finger into the water bowl and use your finger to wet the edges of the wrapper.
- Fold the wrapper in half, closing the filling in the middle.
- Continue filling wrappers until all wrappers are filled or you run out of filling.
- To cook wontons, place in a skillet with 1 tbs olive oil. Cook until brown on both sides. Enjoy!
- Alternative cooking method: place in steamer and steam until skins are nearly translucent.

For the original recipe with step-by-step picture instructions, visit <http://notexactlybento.com/?p=2096>.