

INGREDIENTS

- 250g pork mince
- ½ cup cabbage (chopped finely)
- 2 spring onions (finely sliced)
- ½ tbsp fresh ginger (minced)
- 2 cloves garlic (crushed)
- 3 mushrooms (finely chopped)
- 1 tbsp sesame oil
- 2 tbsp soy sauce
- 1 tablespoon mirin
- 1 package wonton wrappers
- 1 spring onion
- Chilli crunch (to garnish)



Pork Wonton Lasagne

 2 servings  25 Minutes

Quick, easy, and packed with bold flavours in every juicy layer. Enjoy!

Pork Wonton Lasagne



2 servings



25 Minutes



INSTRUCTIONS

- 1) In a large bowl, combine the ground pork, chopped cabbage, spring onions, ginger, garlic, mushrooms, sesame oil, mirin, and soy sauce.
- 2) Mix well until fully combined.
- 3) Prepare your ramekins or mugs. Start by adding 1 teaspoon of chilli crunch to the bottom, followed by a spoonful of the pork mixture, then a wonton wrapper. Continue layering the filling and wonton wrappers, pressing gently as you go, until the ramekin is nearly full.
- 4) Before adding the final layer, pour $\frac{1}{3}$ cup water into each ramekin.
- 5) Top with two wonton wrappers to seal.
- 6) Place the ramekins into a Dutch oven or large pot. Pour in water so it comes halfway up the sides of the ramekins, then cover with a lid.
- 7) Cover and steam for about 20 minutes, or until the pork is fully cooked and the wonton wrappers are soft and tender.
- 8) Carefully remove the ramekins from the steamer.
- 9) Finish with chilli crunch and sliced spring onions, and serve warm straight from the ramekin.