

## Better Than Chinese Restaurant Wonton Soup Recipe



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#### CHOP:

- 1 stalk celery
- 1/2 small bag carrots
- 6 green onions
- 1 T ginger (chop small)
- 1 T garlic

Cook in olive oil in a large pot until aromatic and ADD:



- 1/2 Head Napa Cabbage, sliced
- 1 box Chicken Broth
- 2 dashes Chinese 5-spice



Fill Pot to top with water. Simmer until vegetables are tender and ADD:

- 3 potstickers/dumplings per person (minimum).

Simmer for 15 minutes and serve.

Serves at least 4 and makes great leftovers.

To see how to incorporate this recipe into a healthy eating plan, click [here](#).

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Marcy Vogler is a lifestyle makeover coach, personal trainer, and mother of three. Marcy is passionate about helping women make over their lives from the inside out. To learn more about the courses Marcy offers, check out our partner website at [www.thegoodlife4u.club](http://www.thegoodlife4u.club). For daily inspiration, join Marcy's [Facebook Group: Love Your Day, Love Your Life](#).