**Shrimp wontons**

4 oz ground pork  
4 oz raw shrimp peeled, deveined  
2 cups chopped cabbage  
3 tablespoon chopped scallions  
¼ cup chopped cilantro  
2 teaspoons grated ginger  
1 tablespoon soy sauce  
1 teaspoon ground white pepper  
2 teaspoons sesame oil  
Salt as needed

1. Place shrimp in a food processor and mince well or chop finely by hand.  
2. Combine all the ingredients, mix well.  
3. Fill wrappers with a teaspoon of filling, fold over the corners to create a triangle, then bring the ends of the triangle together. Make sure the wonton is sealed well.  
4. Bring a large pot of water, then boil wontons until they float, cook for 1 minute after they float, and remove from water. Serve dry or with soup.

**Vegan Beet green pesto with broccoli stem pasta**

**Beet green pesto**

For the pesto, Makes 1 cup

- 1 cup packed fresh basil, large stems removed  
- 1 cup packed fresh parsley, large stems removed  
- 2 cups beet greens, large stems removed  
- 3 Tablespoon hemp seeds,  
- 4 large cloves garlic (peeled)  
- 2 Tbsp lemon juice  
- ¼ cup nutritional yeast  
- salt and pepper to taste  
- 2 Tablespoon extra virgin olive oil  
- 3-6 Tablespoon water more as needed

For pasta  
3-4 broccoli stems  
1 Tablespoon olive oil  
3- 5 cloves minced garlic  
1 ½ cup grape Or cherry tomatoes  
8- 10 oz cooked pasta
2-3 tablespoons of pesto
pasta water as needed

1. Combine all the pesto ingredients in a food processor, except oil and water.
2. Blend everything and drizzle in oil and water, taste, and adjust seasoning to your liking.
3. To make pasta, peel broccoli stems, then cut into julienne or spiralize with a spiralizer.
4. Heat the oil in a pan, add garlic and tomatoes into the pan. Cook until tomatoes burst, adding more oil or water as needed to prevent burning.
5. Stir in broccoli stems, cook for 2 minutes, then stir in pasta and pesto, cook just to heat through. Taste and adjust seasoning, serve immediately.