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Wonton Soup

5 cups vegetable stock
2 slices fresh ginger (each about 1" thick)
3 scallions, white section only, sliced thin
2 cups baby bok choy, washed and sliced
2 Tbs. tamari
1 Tbs. toasted sesame oil
½ tsp. cornstarch
8 oz. firm tofu, drained and patted dry
¼ cup daikon radish, minced and patted dry
1 package square wonton wrappers (most are vegan; check labels)
Scallions and toasted sesame seeds for garnish

1. Combine stock, ginger slices, scallions, and 1 cup water in stewpot. Bring to a boil; reduce heat and simmer over low heat for about 30 minutes. Scoop out ginger and scallions; discard.
2. Bring a small pot of water to a boil. Add bok choy and cook for just a few minutes until tender. Discard boiling water and rinse in cold water; set aside.
3. In a small bowl, combine tamari and sesame oil. Add cornstarch and stir until dissolved. Break tofu apart with your fingers and add to sauce in bowl. With a fork, mash the tofu. Add daikon radish and stir to combine.
4. On a clean, dry work surface, position wonton wrapper with one corner facing you. Place about 2 tsp. of filling in the center. Dip your finger in a bowl of warm water and moisten the edges of the wrapper. Pick up the corner closest to you, fold wrapper over filling, and line it up with the corner on the other side so that your wonton looks like a triangle. Press all edges together to seal in filling, pressing out any air pockets as you work. Now dampen the left and right corners of your triangle and fold them in over the center, making a little packet. Set aside and cover with a moist paper towel. Repeat until all wrappers are used.
5. Reheat vegetable stock over medium heat. Meanwhile, bring a small pot of water to a boil. Cook wontons in small batches until they float. Remove with a slotted spoon.
6. To serve, divide wontons and bok choy among soup bowls. Fill bowls with broth and finish with a garnish of scallions and toasted sesame seeds.