



Chinese sausage noodle soup

NIBBLEDISH CONTRIBUTOR

Ingredients

-Spaghetti noodles, cooked -2 Chinese sausages, sliced -A few leaves of napa cabbage, chopped. Separate the stem part and the leafy part -A few leftover leaves of baby spinach from my salad earlier in the week -Salted radish (of course!) -Ginger -Garlic -2 tablespoons Soy sauce -Dash Chinese rice vinegar

Instructions

Put minced garlic, ginger, soy sauce, and vinegar at the bottom of bowl. Add cooked noodles and then put leafy part of napa cabbage and spinach on top. Pour in some water from cooking the noodles and let ingredients soak. Meanwhile, cook the sausages and the stem of napa cabbage in a pan until both are slightly browned. Pile on top of noodles. Dress with salted radish. Enjoy!