



Quick & Spicy Asian Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Pre-Cooked Spicy Chicken Sausages
- 3 cups Chicken Broth
- Juice of 1 Lime
- 1 teaspoon Nam Pla
- 2-3 mushrooms, sliced extra thin
- 2 scallions, sliced on an angle
- Cilantro, small handful
- Greens (Spinach, Kale, etc...) washed and chopped
- Sesame oil

Instructions

this is a super quick, healthy and flavorful lunch or light dinner.

- 1) Slice sausages into 5-8 pieces each, toss with a few drops of oil into hot non-stick skillet. Fry for 3-5 minutes each side until nice and brown.
- 2) find two nice oversized soup bowls, start chopping mushrooms and scallions.
- 3) remove sausages to plate, return pan to heat and add chicken broth.
- 4) toss in mushrooms and the white part of the scallions.
- 5) chop greens and cilantro, distribute between two bowls, top with sausage.
- 6) back to the broth, add the lime juice, nam pla, and a drizzle of sesame oil, stir, pour evenly over greens and sausage.