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
- Cliantro, small handful
- Greens (Spinach, Kale, etc...) washed and chopped
- Sesame oil

Instructions

this is a super quick, heathy 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.