



## Asian Chicken Sausage

**Yield:** 8 servings

INGREDIENTS	MEASUREMENTS
Ground Chicken	1 lb
SupHerb Farms Fusions® Ginger Cilantro Sesame Paste	½ cup
SupHerb Farms Fresh Frozen Water Chestnut ¼ ", diced	1 tbsp
SupHerb Farms Fresh Frozen Onion Green 1/8 "	2 tbsp
Ice, crushed	¼ cup
Soy sauce	2 tbsp, plus 1 tsp
Black pepper, cracked	¼ tsp
Casing	

### SAUSAGE PREPARATION

1. Add all ingredients to a large bowl. Blend well.
2. Fill sausage casing.
3. Add liquid (water, wine or chicken stock) to a large pot. Bring to a boil.
4. Reduced heat and add sausage to liquid. Simmer sausages for 15 minutes to poach.

### SERVING PREPARATION

1. Sauté sausage in a large skillet on a high heat for 5 to 6 minutes, or grill for 3 minutes.
2. Turn sausages frequently to cook evenly.

### TO SERVE

Serve immediately.

**Note:** Sausage can be refrigerated for up to 4 days or frozen for up to 6 months.