



# Hot & Sour Turkey Soup

## INGREDIENTS

2 TBS olive oil	1 medium onion; finely chopped	½ tsp kosher salt
½ tsp ground white pepper	1 lb. ground turkey	1 cup shiitake mushrooms; sliced
4 cups chicken broth	3 TBS rice wine vinegar	2 TBS soy sauce
1 TBS Hot sauce	1 TBS tahini	2 TBS fresh ginger; grated
2 large eggs	1 lime; zest and juice	2 cups fresh spinach; chopped

## DIRECTIONS

Heat oil in a large pot over medium heat. Add onions, salt and pepper; cook, stirring occasionally, until onions are translucent and lightly browned, 4-5 minutes. Add turkey and mushrooms, cook, using a wooden spoon to stir and break up large chunks, until turkey is browned, 7-9 minutes. Stir in both, vinegar, soy sauce, hot sauce, tahini and ginger; bring to a boil over high heat. Reduce heat to medium-low. Whisk eggs in a small bowl. Gently pour eggs into soup in a circular motion, in a fine stream, creating small flecks of egg throughout. Simmer until heated through, 1-2 minutes. Add lime zest and juice and spinach. Remove from heat and serve. Makes 6 servings; 180 calories per serving.