



## Spring Recipe

# Skillet Egg Roll Stir-Fry



### Ingredients

- 1 lb of ground turkey
- 16 oz of cole slaw mix
- 1/2 cup of shredded carrots
- 2 tsp minced garlic
- 2 green onions thinly sliced
- 1 tbsp of toasted sesame oil
- 1 tbsp rice vinegar
- 1 sweet onion diced
- 1/4 cup of low sodium soy sauce
- 2 tsp salt
- 2 tsp black pepper
- 1 tbsp of hoisin sauce
- Optional romaine lettuce boats



### Instructions

Heat a large skillet to medium heat. Add ground meat and cook add salt and pepper, stirring and crumbling until no pink remains. Drain and return to skillet. Add the sesame oil, diced onion, rice vinegar, and garlic to the skillet. Stir the mixture. When onion is translucent, add the remaining ingredients, cole slaw mix, carrots, and soy and hoisin sauce to the skillet. Cooking for 5-7 stirring occasionally. Top with green onions and enjoy! Try this place your stir-fry in the romaine lettuce