



HOPE30 KITCHEN

♡ *Hope30 Eggroll in a Bowl*

Ingredients:

- 1-2 T chicken stock
- * One bunch of green onions, sliced - white and green parts divided
- * 1/4 cup diced red onion
- * 5-6 cloves garlic, minced
- * 1 pound ground chicken or turkey
- * 1-2 tsp freshly grated ginger
- * 1 T hot sauce (adjust to your desired level of heat)
- * 3 T coconut aminos
- * 1 T rice wine vinegar
- * 1 bag shredded cabbage mix
- * Pink salt and pepper, to taste

Cooking Directions:

- Sauté white parts of green onion, red onion and garlic in stock for 2-3 minutes
- Add ground meat and cook until done.
- Add ginger, hot sauce, liquid aminos and vinegar.
- Cook together for 2 minutes.
- Add in a bag of cabbage and cook until just wilted (You may leave some raw to the side for crunch to the dish).
- Adjust seasonings and add pink salt and pepper, to taste.
- Garnish with sesame seeds and green parts of green onion.

Thank you to Kenda for sharing this VERY popular recipe with our Hope30 Family!
