



# **SPRING ROLL SAUTE**

**MAKES 4 SERVINGS**

## **INGREDIENTS**

**2T ORGANIC SESAME OIL**

**4 CLOVES GARLIC, FINELY CHOPPED**

**1" FRESH GINGER ROOT, FINELY CHOPPED**

**1/2" FRESH TURMERIC ROOT, FINELY CHOPPED**

**1/2 16OZ BAG SHREDDED KALE AND CABBAGE BLEND**

**1/2 12OZ BAG BROCCOLI SLAW**

**1LB GROUND MEAT OF CHOICE (WE USE TURKEY)**

**3T COCONUT AMINOS**



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## METHOD

HEAT OIL IN LARGE SKILLET OVER MEDIUM HIGH HEAT. ADD GARLIC, GINGER, AND TURMERIC; COOK 1-2 MINUTES. MEANWHILE, COOK MEAT IN A MEDIUM SKILLET OVER MEDIUM HEAT (NO NEED TO ADD OIL OR SEASONING). ADD SHREDDED CABBAGE BLEND AND BROCCOLI SLAW AND COVER; COOK ANOTHER 5 MINUTES (OR UNTIL DESIRED TEXTURE IS ACHIEVED) STIRRING REGULARLY. ADD COOKED MEAT AND COCONUT AMINOS TO THE VEGETABLE BLEND. TOSS ALL INGREDIENTS TO DISTRIBUTE FLAVORS EVENLY.