



## Egg Roll in a Bowl

**Yield: 4 Servings**

**Cost Per Serving: \$1.83**

**Cook Time: 20 minutes**

### Ingredients:

- 1 lb. ground turkey
- 1 sweet onion – diced
- 1 Tbsp sesame oil
- 1 Tbsp rice vinegar
- 2 tsp minced garlic
- 1 tsp ground ginger or \*1 Tsp fresh grated ginger
- ¼ cup low sodium soy sauce
- 1 16 oz bag coleslaw
- ½ cup grated carrots
- 2 green onions – thinly sliced

### Directions:

1. Heat a large skillet over medium-high heat. Add ground meat and cook, stirring, until no longer pink.
2. Add diced onion, sesame oil, and rice vinegar to the skillet. Cook, stirring, for a few more minutes (until onion is tender).
3. Add garlic, ginger, soy sauce, coleslaw mix, and carrots to the skillet. Cook, stirring, for about 5-7 more minutes, or until cabbage is wilted.
4. Remove skillet from the heat. Stir in green onions and serve.

Recipe adapted from: <https://www.theseasonedmom.com/egg-roll-in-a-bowl/#wprm-recipe-container-44861>

\*Based on Walmart prices 07/23