

# GROUND TURKEY & CABBAGE STIR-FRY

## INGREDIENTS

- 8 ounces ground turkey (lean)
- 6 ounces cabbage (finely chopped savoy cabbage)
- 6 green onions, finely chopped
- 1 clove garlic, minced
- 2 tsp. sesame oil (divided)
- 2 tsp. white vinegar (or more to taste)
- 1 tsp. freshly grated ginger
- Salt, to taste
- Pepper, to taste



## PREPARATION

1. Heat 1 teaspoon of the sesame oil in a non-stick skillet over medium-high heat.
2. Add the ground turkey, cabbage, onion, garlic, ginger, salt and pepper and cook until turkey is no longer pink and cabbage just starts to stick to pan.
3. Stir in the remaining sesame oil and rice vinegar. Taste and adjust seasoning.
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5. Transfer to bowl and serve.
6. Enjoy!

