

Addictive Asian Beef Slaw

Jacob · 30/09/2024

**Prep Time**

31 mins

Difficult

Medium

Servings

4

Description

This meal has it all beef shredded veggies soy sauce hot sauce and lots of fresh cilantro This dish is truly addictive

Ingredients

- - 1 tablespoon canola oil - 4 cloves garlic
- minced
- or more to taste - 1 tablespoon minced fresh ginger - 1 pound ground beef - ½ head white cabbage
- shredded - ½ head red cabbage
- shredded - 2 large carrots
- peeled and cut into thin strips - 1 red bell pepper
- cut into very thin strips - ½ cup reduced-sodium soy sauce - 2 tablespoons sesame oil - 1 dash hot sauce
- or to taste - salt and ground black pepper to taste - 2 tablespoons chopped fresh cilantro
- or to taste - 1 lime wedge

Instructions

1. Heat canola oil in a very large skillet or wok over medium heat. Add garlic and ginger; cook and stir until fragrant
2. 1 to 2 minutes. Add ground beef; cook and stir until browned and crumbly
3. 5 to 7 minutes. Push ground beef to 1 side of skillet and add white cabbage
4. red cabbage
5. carrots
6. and red bell pepper. Mix vegetables with the beef and cook
7. stirring occasionally
8. until vegetables are just tender
9. 5 to 6 minutes. Stir soy sauce
10. sesame oil
11. and hot sauce into beef-vegetable mixture until well mixed; season with salt and pepper. Serve slaw with fresh cilantro
12. lime wedge
13. and more hot sauce.