

Weeknight Skillet Slaw

Jacob · 28/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

4

Description

When you get home from work you hardly want a big production for dinner. That's when this recipe can be your standby. Cook your ground turkey, then add veggies, cole slaw mix, and sauce, and in 10 minutes you've got a hearty meal for everyone to enjoy.

Ingredients

- 1 tablespoon chipotle hot sauce (such as Cholula®) - 1 tablespoon rice vinegar - 1 tablespoon soy sauce - 1 ½ teaspoons minced ginger - 1 teaspoon agave syrup - 1 tablespoon olive oil - 1 tablespoon sesame oil - 1 pound ground turkey - ½ teaspoon salt - ½ tablespoon ground black pepper - 1 (8 ounce) package coleslaw mix - ½ red bell pepper
- diced - 2 green onions
- chopped
- or more to taste - 2 cloves garlic
- minced - 1 tablespoon sesame seeds

Instructions

1. Mix chipotle hot sauce
2. rice vinegar
3. soy sauce
4. ginger
5. and agave syrup together in a small bowl to make sauce. Heat olive oil and sesame oil in a wok or large skillet over medium heat. Add ground turkey; cook
6. stirring to break up clumps
7. until juices run clear
8. about 6 minutes. Season with salt and pepper. Transfer to a bowl
9. reserving juices in the wok. Combine coleslaw mix
10. red bell pepper
11. green onions
12. and garlic in the wok; cook and stir over medium heat until slaw is slightly wilted
13. 1 to 2 minutes. Add sauce; mix to combine
14. about 1 minute. Return turkey to the wok and stir until heated through
15. 2 to 3 minutes. Sprinkle sesame seeds over slaw before serving. Cook's Note Substitute ginger paste for the minced ginger and/or white sugar for the agave syrup if desired. Use coleslaw mix with red cabbage and carrots for maximum color and vegetable variety.