

Asian Sloppy Joes

Ingredient:

Serves 4

- 1 ½ Tbsp. rice wine vinegar
- 1 Tbsp. sesame oil
- 3 cups coleslaw mix
- 1 Tbsp. olive oil
- 1lbs. grass fed ground beef
- 1 small bell pepper
- 2 garlic cloves
- 1 Tbsp. Ketchup
- 2 tsp. finely chopped fresh ginger
- ¼ cup hoisin sauce
- 2 Tbsp. soy sauce
- 1 Tbsp. sriracha
- Salt and pepper
- Whole wheat hamburger buns

Direction:

In a medium bowl, add 3 cups coleslaw mix, rice wine vinegar, sesame oil, and a dash of salt and pepper. Mix and refrigerate.

In a large skillet, heat olive oil over medium heat. Add the grass fed ground beef and cook until the ground beef is cooked through.

Add the garlic, bell pepper, ketchup, and ginger and cook for about one minute while stirring.

Stir in hoisin sauce, soy sauce, and sriracha. Add a little water if mixture seem dry. Let simmer on medium-low for about 5 minutes.

Place ¼ of the sloppy joe mixture on the whole wheat hamburger bun (toasted if you like) top with coleslaw mixture and enjoy!

Ready in about 20 minutes.