Honey Sesame Pork and Cabbage Bowl

Ingredients

4 oz. ground pork, turkey, chicken or beef

1/4 cup Marzetti™ Honey Sesame Wing Sauce

1/2 cup cooked white jasmine rice, divided

1/2 tsp salt

1/2 cup green cabbage, thinly sliced

Cliantro

Mint

Scallions, sliced on the bias

Sesame seeds

Wedge of lime

Preparation

1. In a skillet, brown the ground meat with oil. Once cooked through, season with salt and **Marzetti™ Honey Sesame Wing Sauce**.
2. While the meat is cooking, take the rice and divide in half. Put one half in the deep fryer at 350°F for 2-3 minutes - it should be slightly brown and crispy. Drain.
3. Season the unfried rice with salt, and half of the cilantro, mint and scallions. Combine the rice mixtures in a bowl.
4. Before ready to serve, toss cabbage with the meat mixture and a bit of water if needed to heat through. Place atop rice mixture and garnish with the remaining herbs, scallions, sesame seeds, a drizzle of **Marzetti™ Honey Sesame Wing Sauce**, and a wedge of lime.

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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

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