



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
Cilantro
Mint
Scallions, sliced on the bias
Sesame seeds
Wedge of lime

Marzetti Products



[Marzetti Honey Sesame Sauce 1 Gal](#)

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.