

# Keto Beef- Egg Roll Slaw

*Chez Gnar*

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## **Servings: 4**

*1 1/2 pounds ground beef  
1/2 cup chopped onion  
5 green onions, chopped,  
white & green parts  
separated  
3 cloves garlic, minced  
1 tablespoon sriracha sauce  
1/2 teaspoon ground ginger  
1/4 teaspoon sea salt  
1/4 teaspoon black pepper  
1 package (14 ounce)  
shredded coleslaw mix  
3 tablespoons coconut  
aminos OR reduced-sodium  
tamari  
1 tablespoon apple-cider  
vinegar  
Bibb lettuce leaves (for  
serving)  
sriracha sauce (for serving)*

## **Preparation Time: 15 minutes**

In an extra-large skillet over medium-high heat, cook the beef, onion, and white parts of the green onion, stirring and breaking up lumps, until the beef is browned and crumbly, about 5 minutes. Drain.

Stir in the garlic, sriracha, ginger, salt and pepper. Cook until fragrant, about 1 minute.

Stir in the coleslaw mix, coconut aminos and apple-cider vinegar. Cook until the coleslaw is tender, about 4 minutes.

Divide the mixture among the lettuce leaves and sprinkle with the green parts of the green onion.

Serve with additional sriracha sauce and, if desired, hot cauliflower rice.

Per Serving (excluding unknown items): 546 Calories; 45g Fat (75.5% calories from fat); 29g Protein; 4g Carbohydrate; 1g Dietary Fiber; 145mg Cholesterol; 237mg Sodium. Exchanges: Grain(Starch); 4 Lean Meat; 7 Vegetable; 7 Fat.