



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### ASIAN GARLIC SESAME CHICKEN EGG ROLL BOWLS

1 pound ground chicken or ground turkey	1 ½ cups shredded carrots
4 ½ tablespoons soy sauce	3 ½ cups Asian Salad Kit (in a bag) OR bagged coleslaw (the salad kit comes with fried wontons)
4 ½ tablespoons honey	
2 tablespoons ketchup (optional to taste)	2/3 cup sugar snap peas or snow peas
1 teaspoon rice vinegar	1/8 teaspoon red pepper flakes
¼ teaspoon sesame oil	Fried wontons strips
5 garlic cloves, minced	6 green onions, diced

1. In a small bowl, combine soy sauce, honey, ketchup, rice vinegar, sesame oil, minced garlic, and red pepper flakes; set aside.
2. In large rimmed skillet set over medium heat, cook ground chicken. Break ground chicken up into little pieces using a spatula. Cook until no longer pink and all the liquid has cooked off; about 6-9 minutes.
3. Pour garlic sesame mixture into skillet. Toss the mixture together until chicken takes on the color of the sauce. The skillet should come to a simmer, cook until most of the liquid is thick and absorbed by the chicken.
4. To the skillet, add shredded cabbage, shredded carrots, and snow peas/sugar snaps. Toss together until well coated.
5. Serve and garnish with fried wontons and green onions.