

Spiced Ground Chicken with Fennel & Napa Cabbage Slaw

Fennel & Napa Cabbage Slaw

1 cup fennel, shaved
1 small head Napa cabbage, julienne
1/2 cup carrot, julienne
1 T olive oil
3 T ponzu
1 T soy sauce
3 T mirin
4 T rice wine vinegar
fresh cilantro, chopped, to taste
kosher salt and pepper, to taste

Combine ingredients and gently toss. Season with salt and pepper as needed.

Spiced Ground Chicken

3 T ginger, chopped
1 T garlic, chopped
1 lb ground chicken
2 tsp chili garlic sauce
2 T dark soy sauce
2 T sweet chili sauce
1/4 cup green onion, sliced
2 T cilantro, chopped
kosher salt & pepper
grapeseed oil for sautéing
sesame oil for sautéing

In a large skillet, heat 3 T of grapeseed oil and 1 T of sesame oil over medium high heat. Add the chopped ginger and chopped garlic and cook for 1 minute. Add the ground chicken, chili garlic sauce, soy sauce, and sweet chili sauce. Stir ingredients together and cook for 5-7 minutes or until the chicken is cooked through. Remove from heat, add the green onion and cilantro and adjust seasoning as needed.

Top the chicken with the slaw in a tortilla or a bowl.



ATLANTA BOTANICAL GARDEN