

Turkey & Cabbage Hoisin Noodles

8 ingredients · 25 minutes · 2 servings



Directions

1. Cook the pasta according to the package directions. Reserve one cup of cooking water.
2. Meanwhile, heat the oil in a pan over medium-high heat. Add the turkey, garlic, and coriander. Cook for five to seven minutes or until the meat is cooked through.
3. Add the coleslaw and hoisin sauce and cook for two to three more minutes or until the slaw is tender-crisp.
4. Stir in the noodles and adjust the sauce consistency with a little pasta cooking water as required. Add one tablespoon at a time.
5. Garnish with sesame seeds and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to four days.

Serving Size

One serving is approximately two cups.

Additional Toppings

Chopped cilantro, parsley and/or green onions.

Serve it With

Toasted pita bread.

More Flavor

Try soba, udon, or ramen noodles instead of whole wheat spaghetti.

Ingredients

- 4 1/2 ozs Whole Wheat Spaghetti
- 1 tbsp Extra Virgin Olive Oil
- 12 ozs Extra Lean Ground Turkey
- 1 Garlic (clove, minced)
- 1 tsp Coriander (ground)
- 2 cups Coleslaw Mix
- 1 tbsp Hoisin Sauce
- 1 tsp Sesame Seeds (toasted)

