

Spicy Ground Beef Stir-Fry with Colorful Slaw in Just 30 Minutes

Spicy Asian Ground Beef and Cabbage Slaw



TIME
30 min

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INGREDIENTS

- 1 tablespoon canola oil
- 4 cloves garlic, minced (or more to taste)
- 1 tablespoon minced fresh ginger
- 1 pound ground beef
- ¼ head white cabbage, shredded
- ¼ head red cabbage, shredded
- 2 large carrots, peeled and cut into thin strips
- 1 red bell pepper, cut into very thin strips
- ¼ cup reduced-sodium soy sauce
- 2 tablespoons sesame oil
- Dash of hot sauce (to taste)
- Salt and black pepper to taste
- 2 tablespoons chopped fresh cilantro (optional)
- 1 lime wedge (for serving)

Swaps and Notes:

Ground Meat: Try ground turkey, chicken, or pork instead of beef.

Veggies: Use pre-shredded slaw mix to save time. Add mushrooms, snap peas, or broccoli for variety.

Heat Level: Adjust the hot sauce or add chili flakes or Sriracha for more fire.

Soy Alternatives: Sub tamari or coconut aminos if you're avoiding gluten or soy.

Step-by-Step Instructions:

- 1 Sauté Aromatics:
- 2 Brown the Beef:

3 Add the Veggies:

4 Flavor Boost:

5 Serve It Up:

Tips for Success:

Use a large pan: You'll need room to stir without crowding the veggies.

Prep everything first: This recipe cooks fast, so have all your ingredients ready to go.

Go bold: Don't be shy with the soy or hot sauce-adjust to your taste.

Serving Suggestions and Pairings:

A scoop of jasmine rice or cauliflower rice

Wrapped in lettuce leaves for a fresh take on lettuce wraps

This Tomato Skillet with Okra and Sausage for a double skillet dinner

These Easy Turkey Wings for a bold and savory weekend feast

Cajun Chicken Sausage Gumbo for a flavor-packed dinner spread

DIRECTIONS

1. **SautØ Aromatics:** Heat the canola oil in a large skillet or wok over medium heat. Add garlic and ginger, and sautØ until fragrant-about 1-2 minutes.
2. **Brown the Beef:** Add the ground beef and cook, breaking it up with a spoon, until browned and crumbly-about 5-7 minutes.
3. **Add the Veggies:** Push the cooked beef to one side of the skillet. Add white cabbage, red cabbage, carrots, and red bell pepper. Stir everything together and cook, stirring occasionally, for 5-6 minutes, until veggies are tender-crisp.
4. **Flavor Boost:** Pour in the soy sauce, sesame oil, and hot sauce. Stir to combine, making sure all the veggies and beef are coated evenly. Season with salt and black pepper to taste.
5. **Serve It Up:** Plate with a wedge of lime, chopped cilantro, and an extra drizzle of hot sauce if you like it spicy.
6. **Tips for Success:** Use a large pan: You'll need room to stir without crowding the veggies.
7. **Prep everything first:** This recipe cooks fast, so have all your ingredients ready to go.
8. **Go bold:** Don't be shy with the soy or hot sauce-adjust to your taste.
9. **Serving Suggestions and Pairings:** Serve this stir-fry as-is for a satisfying low-carb dinner, or pair it with:
 10. A scoop of jasmine rice or cauliflower rice
 11. Wrapped in lettuce leaves for a fresh take on lettuce wraps

12. This : Tomato Skillet with Okra and Sausage for a double skillet dinner
13. These : Easy Turkey Wings for a bold and savory weekend feast
14. Cajun : Chicken Sausage Gumbo for a flavor-packed dinner spread
15. Storage and Leftover Tips: Refrigerate leftovers in an airtight container for up to 4 days.
16. Reheat gently in a skillet or microwave until warmed through.
17. Meal prep-friendly: Portion into containers with rice or slaw mix for easy lunches.
18. More Recipes You'll Love: If you're a fan of bold, hearty meals, you'll also enjoy:
19. Dorito : Casserole
20. Chicken : Enchiladas
21. Easy : Turkey Wings
22. Tomato : Skillet with Okra and Sausage
23. Cajun : Chicken Sausage Gumbo
24. Final Thoughts: This Spicy Asian Ground Beef and Cabbage Slaw is the kind of fast, flavorful dish that makes weeknight cooking feel exciting again. With bold aromatics, crisp veggies, and savory beef all coming together in one pan, it's a simple recipe that delivers big rewards.
25. Did you try it? Leave a comment, tag us with your version, and follow Chef Maniac for more meals that are as bold as they are easy.

SWAPS & NOTES

Ground Meat : Try ground turkey, chicken, or pork instead of beef.

Veggies : Use pre-shredded slaw mix to save time.

Add mushrooms, snap peas, or broccoli for variety.

Heat Level : Adjust the hot sauce or add chili flakes or Sriracha for more fire.

TIPS FOR SUCCESS

Use a large pan : You'll need room to stir without crowding the veggies.

Prep everything first : This recipe cooks fast, so have all your ingredients ready to go.

Go bold : Don't be shy with the soy or hot sauce-adjust to your taste.

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