

Spinach-Filled Turkey Roll

Ingredients

8 servings

- 1 1/2 tbsp cooking oil (peanut or coconut oil)
- 1/2 medium yellow onion (small diced)
- 2 tsp grated ginger (fresh)
- 1 Thai chili deseeded and minced
- 1 lb ground pork
- 5 tbsp brown sugar
- 2 tbsp fish sauce
- 1 shallot (finely sliced)
- 1 pound cooked whole wheat vermicelli or rice



Directions

Heat the oil in a large skillet over high heat. Add the onion, ginger, garlic and chili and cook for two minutes. Add the pork, mince and cook for 3 minutes or so until white all over, breaking up the meat with a wooden spoon. Add the sugar and fish sauce, stir, then leave to cook without touching until all the juices cook out and the pork starts caramelized- about 2 minutes. Then stir it and leave it again, without stirring, for around 30 seconds to get more caramelization. Repeat twice more until caramelized to your taste. Serve over rice or whole wheat vermicelli noodles garnished with sliced scallions.