



Ingredients:

- 2 pounds ground beef
- 2 Tbsp coconut oil
- 1 yellow onion, sliced
- 1-1/2 tsp Chinese five-spice powder
- 1/2 tsp ground ginger
- 1-2 Tbsp coconut aminos or Bragg Liquid Aminos
- 1 head green cabbage, shredded
- 1/4 cup chicken broth

Preparation:

1. Heat 1 Tbsp coconut oil on stovetop and brown the ground beef. Set aside.
2. In a separate pan, melt 1 Tbsp coconut oil and add onions, five-spice powder, ginger, and aminos and cook until onions are soft.
3. Add cabbage and chicken broth and cook another 3-4 minutes.
4. Combine with beef mixture and serve hot.