



Pork Egg Roll in a Bowl

Prep: 15 minutes | Cook: 25 minutes | Total: 40 minutes

Yield: 4 servings | Serving Size: ¼th of the recipe

Ingredients

- 2 tablespoons sesame oil
- 3 cloves garlic, minced (about 1½ teaspoons)
- ½ cup diced onion
- 5 scallions (green onions), sliced, white and green parts separated
- 1 pound ground pork
- ½ teaspoon ground ginger
- 1 tablespoon Sriracha or garlic chili sauce
- 1 (14- or 16-ounce) bag coleslaw mix
- 3 tablespoon reduced-sodium (lite) soy sauce
- 1 tablespoon rice wine vinegar
- 2 tablespoon toasted sesame seeds, if desired

Directions

1. Heat a large skillet over medium-high heat.
2. Add the sesame oil and heat until shimmering.
3. Add the garlic, onion, and the white portion of the scallions.
4. Sauté until the onions are soft and the garlic is fragrant, about 4-5 minutes.
5. Add the ground pork, ground ginger, and Sriracha or garlic chili sauce.
6. Sauté until the pork is cooked through, about 5-7 minutes.
7. Add the coleslaw mix, soy sauce, and rice wine vinegar.
8. Sauté until the cabbage is tender, about 5-7 minutes.
9. Serve, topped with the green portion of the scallions and the sesame seeds, if using.

Recipe Notes

- For more cost savings, shred your own cabbage. You will need about 4-6 cups shredded cabbage.

**Nutrition Facts Per Serving: Calories: 325 | Total Fat: 19 g | Saturated Fat: 5.5 g
Sodium: 455 mg | Total Carbohydrate: 10.5 g | Dietary Fiber: 3.5 g | Protein: 24.5 g**

Adapted from nomnompaleo.com | Submitted by JoAnna Hazard RD
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