

## RECIPES | Egg Roll In A Bowl

Makes 4 servings

1 tablespoon olive oil  
1 pound ground pork, chicken, or turkey  
1 medium yellow onion, diced  
1/2 teaspoon kosher salt  
Freshly ground black pepper  
3 cloves garlic, minced  
1 tablespoon minced peeled fresh ginger  
1, 8 oz bag shredded cabbage coleslaw mix ~3.5 cups  
6 oz broccoli slaw mix (or other veggies!) ~2.5 cups  
2 tablespoons soy sauce, tamari, or coconut aminos  
1/4 cup thinly sliced scallions  
1 teaspoon toasted sesame oil  
1 teaspoon rice vinegar

Optional: Sriracha hot sauce and wonton strips for garnish

Heat oil in a large frying pan or wok over medium-high heat for 1-2 minutes. Add the pork and onion, and season with the salt and pepper. Cook, breaking up the meat into small pieces with a wooden spoon, until the meat is cooked through and the onion is tender, about 7-8 minutes.

Add the garlic and ginger and cook until fragrant, about 1 minute. Add the slaw mix and soy sauce and cook, stirring occasionally, until the cabbage is crisp-tender, about 3 minutes. Remove from the heat, add the scallions, sesame oil, and vinegar, and stir to combine. Taste and season with salt and pepper as needed.

Garnish with a dash of Sriracha for spice and 1 tablespoon of wonton strips for crunch.

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 4 days.