

Egg Roll in a Bowl

Ingredients:

- 1 lb. ground meat (turkey, beef, pork, chicken)
- 1 cup diced onion (1 onion)
- 1 tablespoon sesame oil
- 1 tablespoon rice vinegar
- 2 teaspoons minced fresh garlic (or ½ tsp garlic powder)
- ¼ tsp grated ginger (or 1 teaspoon ground ginger)
- ¼ cup less sodium soy sauce
- 1 (16 ounce) bag coleslaw mix (with carrots)
- 2 green sliced onions
- Salt and pepper
- 1-2 tablespoon Sriracha
- Optional: sesame seeds

Instructions:

Heat a large skillet over medium-high heat. Add ground meat and brown, stirring only occasionally so you get some different textures to your meat. Drain meat and return the meat to the skillet and heat.

Add the diced onion, sesame oil, and rice vinegar and cook stirring for 2-5 minutes or until the onion is tender and translucent.

Add the garlic, ginger, soy sauce, Sriracha and coleslaw mix. Mix well while stir frying for 3-5 more minutes or until cabbage starts to soften.

Immediately remove from heat and serve into bowls. Top with green onions, extra Sriracha, salt and Pepper, and optional sesame seeds.