

EGG ROLL IN A BOWL

Ingredients:

- 1 TBS vegetable oil
- 1 tsp minced garlic
- 1 TBS grated ginger
- 1 lb. ground meat (pork, beef, turkey, lamb)
- 1 TBS sesame oil
- 1/2 onion, thinly sliced
- 1 packaged (14oz) Coleslaw Mix
- (or thinly slice your own green cabbage and carrots)
- 1/4 cup soy sauce
- 1 TBS sriracha
- 1/2 tsp salt
- 1 green onion, thinly sliced
- 1 TBS sesame seeds

Directions:

1. Heat the vegetable oil in a large skillet over medium heat. Add the garlic and ginger and cook, stirring frequently, until fragrant, about 1 minute.
2. Add the ground meat and cook, breaking it into small pieces, until fully browned and cooked through.
3. Drizzle in the sesame oil, then add the sliced onion and coleslaw mix. Stir well to combine. Pour in the soy sauce and sriracha, and continue cooking, stirring frequently, until the cabbage is tender. Season with salt to taste.
4. Remove from heat and garnish with green onions and sesame seeds before serving.

Optional Toppings & Add-Ins

- Crispy wonton strips
- Mung bean sprouts
- Sambal chili paste
- Extra sriracha or chili oil
- Toasted peanuts or cashews
- Additional sliced green onions
- Fresh cilantro