

Kathy's Eggroll in a Bowl

What you'll need:

- 2 Tablespoons sesame oil
- 3 cloves garlic minced
- ½ cup onion diced
- 5 green onions, sliced on a bias (white and green parts)
- 1 lb ground pork
- ½ tsp ground ginger
- Sea salt and pepper to taste
- 1 Tablespoon sriracha or garlic chili sauce
- 14oz bag coleslaw
- 3 Tablespoons soy sauce
- 1 Tablespoon rice wine vinegar
- 2 Tablespoons toasted sesame seeds

Here's how you'll make it:

1. Heat sesame oil in a large skillet over medium high heat
2. Add garlic, onion and white portion of the green onions. Sauté until the onions are translucent and the garlic is fragrant
3. Add the ground pork, ground ginger, sea salt, black pepper, and Sriracha. Sauté until the pork is cooked through.
4. Add the coleslaw mix, soy sauce and rice wine vinegar. Sauté until the coleslaw is tender.
5. Top with green onions and sesame seeds before serving.

Side note – we enjoyed this dinner! It was fantastic in flavor, and super easy to make. The next time we make it, I will experiment by adding:

- 2 stalks celery sliced on a bias (add at step 2)
- 1 pkg fresh bean sprouts (lessen the coleslaw a bit, and after it cooks til tender, add bean sprouts – sauté until slightly tender.)
- 1 can of water chestnuts

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