

## Egg Roll in a Bowl

Link for credit: <https://sweetpeasandsaffron.com/egg-roll-in-a-bowl/>

### Ingredients

- 1 lb ground pork (see ingredient swaps)
- 1 tablespoon sesame oil
- 1 tablespoon ginger, finely grated
- 3 cloves garlic, minced
- 1- 12 oz bag of slaw mix
- ¼ cup liquid soy seasoning (see ingredient swaps)
- 2 tablespoons apple cider vinegar
- 1 tablespoon monk fruit sweetener (see ingredient swaps)
- Optional garnishes
  - 1 tablespoon sesame seeds
  - 2 tablespoons green onions
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**Ingredient swaps:** Ground beef, ground turkey or mashed tofu for protein. Soy sauce, coconut aminos or tamari sauce for liquid soy seasoning. Maple syrup, honey or brown sugar for sweetener.

### Directions

1. Prepare the sauce: in a small jar, shake together the liquid soy seasoning, apple cider vinegar, and monk fruit sweetener. Set aside.
2. Cook pork: in a 12-inch nonstick skillet, cook the ground pork. Use a spatula to break it into small pieces and stir. Cook it for 7-10 minutes until no longer pink. If there is a lot of grease in the pan, drain it before proceeding to the next step.
3. Add garlic and ginger: make a space in the middle of the pan and add the sesame oil. Add the garlic and ginger and let them simmer for one minute until fragrant. Mix them into the pork.
4. Add the bag of slaw mix to the pan and carefully stir it into the ground pork mixture. Cook for 3 more minutes, stirring frequently. Cabbage should be slightly wilted but not completely soft.
5. Add sauce: Pour the sauce evenly over the ground pork and cabbage mixture. Carefully stir until evenly coated in the sauce. Remove from the heat and enjoy!
6. Garnish: Sprinkle with (optional) sesame seeds and green onions and enjoy.

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