

Pork & Coleslaw Skillet

9 ingredients · 20 minutes · 4 servings



Directions

1. Heat a large cast iron skillet over medium heat. Once hot, add the pork and let it brown before using a spatula to break it apart and flip over. Continue cooking until no longer pink and somewhat browned and crispy.
2. In a small bowl, whisk the eggs and set them aside.
3. Reduce the heat to medium-low and add in the ginger and garlic, cook until fragrant, about one minute. Add in the coleslaw and fish sauce and stir to combine. Cook until the veggies have softened a little, about two to three minutes.
4. Make a small well in the centre and add the eggs, stirring to cook. Add the cauliflower rice and continue tossing to combine everything. Cook for an additional four to five minutes. Remove from the heat and pour in the coconut aminos.
5. Divide into bowls and garnish with sesame seeds.

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving is approximately two cups.

More Flavor

Add sriracha and green onions.

No Coconut Aminos

Use tamari or soy sauce instead.

Ingredients

- 1 lb Lean Ground Pork
- 2 Egg
- 1 tsp Ginger (minced)
- 4 Garlic (cloves, minced)
- 6 cups Coleslaw Mix
- 2 tsps Fish Sauce
- 2 1/2 cups Cauliflower Rice
- 1/4 cup Coconut Aminos
- 1 1/2 tsps Sesame Seeds (for garnish, optional)