

Egg Roll in a Bowl

8 ingredients · 15 minutes · 4 servings



Directions

1. In a large skillet, brown the pork until no longer pink. Drain the meat if it's really wet.
2. Add the garlic and sautee for 30 seconds. Add the cabbage/coleslaw, coconut aminos, ginger (optional), and sautee until desired tenderness. You can add a little water if you need more liquid to sautee the coleslaw down.
3. Make a well in the center of the skillet and add the egg. Scramble until done over low heat.
4. Stir in sriracha (optional). Drizzle with sesame oil and sprinkle with green onions. Sprinkle with sesame seeds.

Notes

Optional

sriracha ground ginger

Sub

Substitute Ground beef for ground pork

Ingredients

- 1 lb Lean Ground Pork
- 4 cups Green Cabbage (chopped)
- 1/4 cup Coconut Aminos
- 1 tbsp Sesame Oil
- 1 Garlic (clove minced)
- 3 Carrot (shredded or ribboned)
- 1 tbsp Sesame Seeds
- 1 Egg