

Pork Egg Roll in a Bowl

INGREDIENTS:

2 T 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 black pepper, to taste
14 oz bag coleslaw
3 T coconut aminos
1 T rice vinegar
2 T toasted sesame seeds

PROCESS:

Heat sesame oil in a large skillet over medium high heat.
Add the garlic, onion, and white portion of the green onion. Saute until the onions are translucent and the garlic is fragrant.
Add the group pork, ground ginger, sea salt, and black pepper. Saute until the pork is cooked through.
Add the coleslaw mix, coconut aminos, and rice vinegar. Saute until the coleslaw is tender.
Top with green onions and sesame seeds before serving.

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