

Egg Roll In A Bowl

INGREDIENTS:

- 1 tbsp avocado oil
- 4 cloves garlic (minced)
- 3 tbsp fresh ginger (minced or grated; or use $\frac{3}{4}$ tsp ground ginger)
- 1 lb ground pork (or ground beef)
- 1 tsp sea salt
- $\frac{1}{4}$ tsp black pepper
- 6 cups coleslaw mix
- $\frac{1}{4}$ cup coconut aminos (or gluten free soy sauce/tamari)
- 2 tsp toasted sesame oil
- $\frac{1}{4}$ cup green onions
- Sesame seeds for garnish (optional)

PROCESS:

1. Heat avocado oil in a large skillet over medium heat and add the minced garlic & grated ginger. Saute until fragrant.
2. Add the ground pork. Season with sea salt and black pepper. Cook, stirring occasionally until browned.
3. Add the coleslaw mix and coconut aminos. Stir to coat. Cook until the cabbage is tender.
4. Remove from heat. Stir in the toasted sesame oil, green onions, and sesame seeds (if using).
5. ENJOY!

From: www.wholesomeyum.com

