



## EGG ROLL IN A BOWL

### INGREDIENTS

SERVINGS: 4-6

- 1 TBSP Vegetable or Peanut Oil
  - 1 lb Lean Ground Chicken or Pork
  - 6 Green Onions, whites & greens separated
  - 2 Cloves garlic, minced
  - 1 TBSP Wok This Way
  - 1 tsp Ginger Paste (Optional)
  - 9-12 oz Coleslaw Mix
  - 3 TBSP Soy Sauce
  - 2 tsp Sesame Oil
  - 2 TBSP Cilantro, roughly chopped
  - 2 TBSP White Sesame Seeds (optional)
- Serve over a bowl of white rice**

### INSTRUCTIONS

1. In a large skillet, heat oil and add lean ground pork or chicken. Break it up while it cooks.
2. Add white parts of green onion, garlic, Wok This Way and ginger, if using.
3. When meat is thoroughly cooked, add coleslaw mix, soy sauce, sesame oil and cook for about 5 minutes or until coleslaw is tender.
4. Finish off with fresh cilantro and shut off heat.
5. Serve over a bowl of white rice and sprinkle with sesame seeds and green onions.

