**Egg Roll in a Bowl**

**(4 servings) Phase 4 / Can be phase 1 with a couple easy swaps.**

1 clove garlic, minced

1 tbsp. minced fresh ginger

1 lb. ground pork (or meat of choice)

1 tsp. + 1 tbsp. sesame oil (can sub olive oil)

1/2 onion, thinly sliced (do not cook onions fully for ph. 1)

3-4 c. coleslaw mix (just use cabbage without the carrot for ph. 1)

1/4 c. soy sauce

1 tbsp. sriracha

1 tbsp. sesame seeds

1 green onion, thinly sliced

Directions

PREP TIME: 0:10

TOTAL TIME: 0:35

In a large skillet over medium heat, heat 1 tsp. sesame oil. Add garlic and ginger and cook until fragrant, 1-2 minutes. Add pork and cook until no pink remains.

Push pork to the side and add additional sesame oil. Add onion & coleslaw mix. Stir to combine with meat and add soy sauce and Sriracha. Cook until cabbage is tender, 5-8 minutes.

Transfer mixture to serving dish and garnish with green onions and sesame seeds. Serve.