

Egg Roll in a Bowl (UnboundWellness.com)

1 lb. ground pork
2 T. sesame oil
1 white onion, diced
2 cloves garlic, minced
1 t. grated ginger
12 oz. coleslaw mix
2 t. apple cider vinegar
3 T. coconut aminos
2 T. green onions, chopped

Sauce:

¼ c. coconut cream
1 T. coconut aminos
1 t. apple cider vinegar
2 t. fresh ginger, grated
Pinch of salt

Directions:

1. In a large skillet, brown the pork on medium heat and lightly season with salt and pepper. Once cooked, set aside. Discard the fat.
2. Using the same skillet, heat the oil on medium heat. Sauté the onion, garlic and ginger until fragrant and the onion is translucent.
3. Pour in the coleslaw mix as well as the apple cider vinegar, coconut aminos. Season with the remainder of salt and pepper. Stir well to combine. Sauté for 4-5 minutes or until the cabbage reduces in size and the carrots soften.
4. Reincorporate the cooked pork and stir to combine. Sauté for another minute to reheat.
5. Remove from heat and topped with green onion and optional sauce (see below).

For the sauce:

Combine all of the ingredients in a bowl and whisk together. Serve over the bowls.