

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

Pork Egg Roll in a Bowl

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2 tbsp sesame oil
3 cloves garlic, minced
1/2 cup onion, diced
5 green onions, sliced on a bias (white and green parts)
1 lb ground pork
1/2 tsp ground ginger
sea salt and black pepper, to taste
1 tbsp Sriracha or garlic chili sauce, more to taste (omit or use a compliant brand for Whole30)
14 oz bag coleslaw
3 tbsp Coconut Aminos or soy sauce
1 tbsp Rice Wine Vinegar
2 tbsp toasted sesame seeds

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