

# egg roll in a bowl

**SERVES 5**

RECIPE FROM: [Mostly Homemade Mom](#)

COOK TIME: 15 to 20 minutes

- 1¼ lbs ground pork
- 2 Tbsp sliced green onion, divided
- 1 bag (14 oz) dry coleslaw mix-  
shredded cabbage and carrots
- 5 cloves garlic, minced
- ⅓ cup soy sauce
- 1 tsp ginger
- Salt and pepper, to taste



COMBINE pork, 1 Tbsp green onion, salt and pepper in a large deep skillet. Cook until browned.

WHISK together garlic, soy sauce and ginger in a small bowl. Set aside.

DRAIN excess fat from pork once done and return to skillet.

ADD coleslaw mix to skillet and stir to combine.

STIR in sauce and continue cooking until cabbage is wilted but still a bit crunchy, about 5 minutes.

TOP with sliced green onion.

MAKE IT A MEAL: Serve with sautéed green beans or any other vegetable of choice. To make 5 servings, add 6 cups of green beans (about 22oz frozen) and 1 Tbsp olive oil to the same skillet used above over medium heat. Season with pepper and Homemade Lawry's Seasoning or seasoning salt, to taste. Sauté until done.