

Egg Roll In A Bowl

Ingredients

- 1 pound (16-ounces) ground beef
- 1 (16-ounce package) coleslaw mix
- 1 Tablespoon Sesame oil
- 1 onion , chopped
- 2 cloves garlic , minced
- 2 teaspoons minced fresh ginger
- 3 Tablespoons soy sauce (or Coconut Aminos)
- 1 Tablespoon rice vinegar (or apple cider vinegar)
- 2 teaspoons Sriracha (or to taste)
- 4 Tablespoons chopped green onions (to garnish)
- 1/2 teaspoon sesame seeds (to garnish)

Instructions

- Place a large wok or skillet on the stove over medium heat.
 - Add sesame oil, and onions, saute for about 3 – 5 minutes.
 - Add minced garlic and minced fresh ginger and cook for about one minute, stirring the whole time.
 - Add the ground beef to the onions, garlic, and ginger.
 - Cook the ground beef until brown and no longer pink and juices run clear.
 - Empty the bag of coleslaw mix into the ground beef.
 - Cook the coleslaw with the ground beef until the cabbage is wilted.
 - Pour in the soy sauce (or coconut aminos), rice vinegar (or apple cider vinegar), and sriracha, stir.
 - Garnish with chopped green onions, more sriracha, and sesame seeds.
- ENJOY!

