



Sausage Egg Roll in Bowl

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This sausage egg roll in a bowl has all the egg roll ingredients without the fried wrapper

Ingredients

- - 1 pound ground pork sausage - 6 cups coleslaw mix - 2 carrots
- peeled and grated - ¼ cup chopped green onions - 4 cloves garlic
- minced - 1 tablespoon low-sodium soy sauce - 1 tablespoon sesame oil - 2 tablespoons shelled sunflower seeds (Optional) - 1 tablespoon grated ginger root

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir pork sausage in the hot skillet until browned and crumbly
2. 5 to 7 minutes. Add coleslaw mix
3. carrots
4. green onions
5. garlic
6. soy sauce
7. and sesame oil. Cook and stir until vegetables are tender
8. 7 to 10 minutes. Stir in sunflower seeds and ginger. Recipe Tip You can substitute shredded cabbage for the coleslaw mix. Editor's Note: Please note the difference in serving size and the use of peanuts instead of sunflower seeds when using the magazine version of this recipe.