



20-MINUTE PALEO EGG ROLL BOWLS

January 8, 2018 Photo: Liz Andrew/Styling: Erin McDowell 4 servings 20 min

Ingredients

1½ tablespoons sesame oil
3 carrots, shredded
¼ head red cabbage, shredded
¼ head green cabbage, shredded
1 bunch scallions, sliced on the bias
2 garlic cloves, minced
1 tablespoon minced ginger
1 pound ground pork
2 tablespoons soy sauce or tamari
1½ tablespoons rice vinegar
1 tablespoon Sriracha
Sesame seeds, for serving
Cilantro leaves, for serving
Thinly sliced red chiles, for serving

Directions

1. In a medium skillet, heat the oil over medium heat. Add the carrots, red cabbage and green cabbage and cook until tender, about 3 minutes.
2. Add the scallions, garlic and ginger and cook for 1 minute. Add the pork and sauté until it's no longer pink, 6 to 7 minutes.
3. Season the mixture with soy sauce, rice vinegar and Sriracha. Serve topped with sesame seeds, cilantro and red chiles.