



Serves 4  
5 Min. Prep Time  
10 Min. Cook Time  
15 Min. Total Time

# EGG ROLL IN A BOWL

*with Local Ingredients*

## INGREDIENTS

- 1 lb. Yker Acres ground pork or Superior Small Batch Original Bangers
- 2 cloves garlic
- 14 oz. Food Farm shredded cabbage (about  $\frac{3}{4}$  of a small cabbage)
- 1 Food Farm carrot, grated
- $\frac{1}{4}$  cup low sodium tamari or liquid aminos
- 1 finger of ginger, grated
- 2 tsp. sriacha or your favorite hot sauce
- 1 Locally Laid egg
- 1 Tbsp. sesame oil
- 2 Tbsp. sliced green onions
- black or white sesame seeds for garnish (optional)

## INSTRUCTIONS

1. In a large skillet, brown the pork or bangers. If using bangers, set aside after browning. Add the garlic and sauté for 30 seconds. Add the cabbage, carrots, tamari, and ginger. Sauté until desired tenderness. You can add a little water if you need more liquid. Once cabbage is cooked down, add the bangers back in.
2. Make a well in the center of the skillet and add the egg. Scramble until done over low heat.
3. Stir in hot sauce. Drizzle with sesame oil and sprinkle with green onions and sesame seeds. Add additional tamari and hot sauce if desired.

## SUPPORT LOCAL PRODUCERS



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