

Swaggerty's Farm Spicy Sausage Egg Roll Bowl

directions

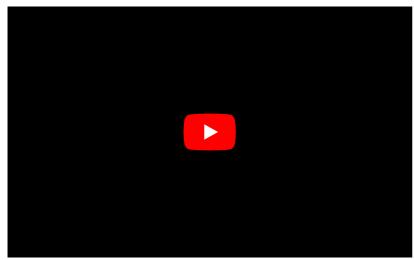
- Heat canola oil over medium-high heat in a heavy-bottomed skillet. Quickly fry egg roll wrapper strips until golden brown. Cook in batches & remove to drain on paper towels as they brown.
- 2. Mix mayonnaise with 2 Tbsp. chili sauce, vinegar & lemon juice. Blend well. Set aside until ready to serve.
- Heat sesame oil in a large skillet on medium-high heat. Add Swaggerty's Farm Sausage, chopped red onion and minced garlic. Saute, breaking sausage up into large pieces while cooking.
- 4. To browned sausage, stir in ginger, water chestnuts, 1 Tbsp. chili sauce and soy sauce. Toss to mix well.
- 5. Add coleslaw mix to skillet. Quickly saute until cabbage begins to wilt. Remove from heat.
- Spoon a portion of the sausage-cabbage mixture into each bowl, add some fried egg roll strips, sprinkle on peanuts, chives, black sesame seeds, thin slices of cucumber, and a drizzle of the chili-mayo sauce.

notes

Coconut Aminos can be used in place of soy sauce.

Prep toppings before.

These bowls are great for meal prepping. Just reserve Chili-Mayo sauce, until ready to eat.



to serve



4-6 servings 20 mins.

25 mins.

ingredients

1 lb. Swaggerty's Farm Sausage
2 Tbsp. sesame oil
1 small red onion, chopped
6 cloves garlic, minced
1 Tbsp. freshly grated ginger
1 (80z.) can water chestnuts, chopped
3 Tbsp. chili sauce, divided
1 bag fresh coleslaw mix
1/4 cup soy sauce
Chili-Mayo Sauce:
2 Tbsp. rice wine vinegar

2 Tbsp. rice wine vinegar
1/2 cup mayonnaise
juice of 1/2 lemon
Toppings:

12 Egg Roll Wrappers (or wonton wrappers), cut into thin strips

l cup canola oil

l cucumber, seeded and sliced

1/2 cup peanuts, chopped

1/4 cup fresh chives, chopped black sesame seeds

Top with more soy sauce or rice wine vinegar if desired.