



Swaggerty's Farm Spicy Sausage Egg Roll Bowl

directions

1. 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.
3. 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.
6. 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

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



4-6

servings

20 mins.

prep time

25 mins.

cook time

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 (8oz.) 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
 - 1/2 cup mayonnaise
 - juice of 1/2 lemon
- Toppings:
 - 12 Egg Roll Wrappers (or wonton wrappers), cut into thin strips
 - 1 cup canola oil
 - 1 cucumber, seeded and sliced
 - 1/2 cup peanuts, chopped
 - 1/4 cup fresh chives, chopped
 - black sesame seeds