



1lb	pork sausage - mild
14oz	bag coleslaw mix w/carrots
2-3 tbl	soy sauce
2 tbl	Sugar
4 cloves	garlic, minced
1 ½ t	ground ginger
	salt & pepper to taste
	white rice
Optional	fried wontons

- ❖ brown pork sausage, crumb & drain. return to skillet
- ❖ add minced garlic and sauté for one minute
- ❖ add coleslaw mix and the soy, sugar, ginger and salt/pepper
- ❖ sauté just until cabbage starts to soften
- ❖ serve over white rice

Jen's Notes-

We use basmati rice but any white rice will do. All of the seasonings are more of a "to your taste" – like ginger, just add more. Miss the eggroll part of it? Cut wonton or egg roll wrappers into strips and light fry in vegetable oil. Serve along side.

enjoy!