



GROUND PORK EGG ROLL BOWLS

scrambled eggs, cabbage, carrots, cashews, Sriracha aioli

COOK TIME
25 MIN

SERVINGS
2

CALORIES PER SERVING
760

NET CARBS PER SERVING
19 GRAMS

MENU
KETO // PALEO // GLUTEN-FREE

Egg rolls are one of our favorite appetizers. There's something simply perfect about the way savory seasoned ground pork pairs with earthy-sweet veggies, and tonight we pull inspiration from the craveable pairing in these bowls. Pork, cabbage, carrots, and ginger are stir-fried in a mushroom amino sauce for umami goodness, while a drizzle of Sriracha-lime aioli adds a touch of tangy heat. We give the dish an extra protein boost with scrambled eggs piled over the top.

INGREDIENTS (8 ITEMS)

- 1 whole **Scallion**
- 7 oz & 3½ oz **Cabbage & carrots**
- ½ oz **Roasted cashews** T
- 10 oz **Ground pork***
- 1¾ oz **Mushroom amino sauce** T
- 2 medium **Eggs** E
- 2 oz & 1 oz **Yellow onions & ginger**
- 1¾ oz **Sriracha-lime aioli** E

WHAT YOU'LL NEED

- small nonstick pan
- large sauté pan
- mixing bowls
- measuring cup & spoons
- whisk
- thermometer
- cooking oil
- salt & pepper

ALLERGENS

- T TREE NUTS (cashews, coconut)
- E EGGS



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Ground pork is fully cooked when internal temperature reaches 160°.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork and eggs. Consuming raw or undercooked pork or eggs may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Trim and thinly slice **scallion**.
- Roughly chop **cabbage*** and **carrots** if necessary.
- Roughly chop **roasted cashews** if necessary.

*The ingredient you received may be a different color.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 SEASON PORK

- Place **ground pork** in a medium bowl. Add **mushroom amino sauce**. Season with about ¼ teaspoon salt and a pinch of pepper. Mix thoroughly to evenly distribute ingredients.*

*For best results, use your hands and gently fold the pork into itself until ingredients are evenly distributed.

3 SEASON EGGS

- Crack **eggs** into a second medium bowl. Add about half the **scallion**. Season with salt and pepper. Whisk until well combined and frothy.

4 START STIR-FRY

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **pork** to hot pan. Cook 4-5 minutes, or until lightly browned, breaking up **pork** into pieces.

5 FINISH STIR-FRY

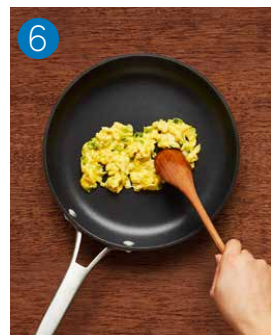
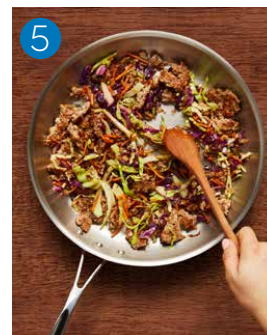
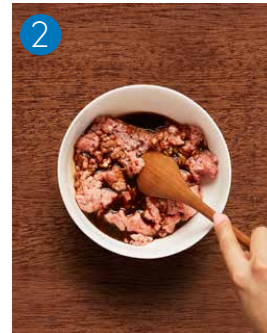
- Add **cabbage and carrots, yellow onions and ginger**, and about ¼ cup water to pan. Cook 4-5 minutes, or until pork is fully cooked and liquid has cooked off, stirring occasionally.

6 SCRAMBLE EGGS

- Heat about 1 tablespoon cooking oil in a small nonstick pan over medium heat. Add **egg mixture** to hot pan. Cook until eggs reach desired doneness, stirring frequently.

7 PLATE YOUR DISH

- Divide **pork stir-fry** between bowls. Top with **scrambled eggs**. Drizzle with **Sriracha-lime aioli** to taste. Garnish with **cashews** and remaining **scallion**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (471g)

Amount per serving

Calories **760**

	% Daily Value*
Total Fat 59g	76%
Saturated Fat 14g	70%
Trans Fat 0g	
Cholesterol 350mg	117%
Sodium 1030mg	45%
Total Carbohydrate 24g	9%
Dietary Fiber 5g	18%
Total Sugars 13g	
Includes 0g Added Sugars	0%
Protein 35g	
Vitamin D 0mcg	0%
Calcium 137mg	10%
Iron 5mg	30%
Potassium 850mg	20%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Pork [pork], **Mushroom Amino Sauce** (Coconut Aminos [organic coconut nectar, organic pure coconut blossom sap, natural unrefined sea salt], Mushroom Broth [water, organic mushrooms, sea salt, organic garlic], Kelp Granules [organic raw kelp], Garlic, Lemon Juice [lemon]), **Green Cabbage, Red Cabbage, Carrots, Yellow Onions, Ginger** [organic ginger, organic cane sugar, organic rice vinegar, citric acid], **Scallions, Egg, Cashews** [cashews, canola and/or peanut and/or sunflower oil], **Sriracha-Lime Aioli** (Avocado Oil Mayonnaise [avocado oil, organic eggs, organic egg yolks, organic vinegar, sea salt, organic rosemary extract], Lime Juice [lime], Sugar-Free Sriracha Sauce [roasted red peppers, tomato paste, vinegar, fresh jalapeño peppers, filtered water, pear juice concentrate, sea salt, Sriracha seasoning blend, smoked serrano powder, additional spices])

Allergen information:

Contains Egg And Tree Nuts

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.