



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Egg Roll Bowl

Serves 4

### Ingredients:

- 2 tablespoons sesame oil
- 1/2 cup red onion, diced
- 5 cloves garlic, minced
- 1 pound ground chicken
- 1 teaspoon fresh ginger, grated
- 2 tablespoons chili-garlic sauce, divided
- 14 ounce bag coleslaw mix
- 3 tablespoons light soy sauce
- 1 tablespoon rice wine vinegar
- 1/4 teaspoon cracked black pepper
- 1/4 teaspoon salt
- 1 cup mayonnaise
- 2 tablespoons agave nectar

### Directions:

1. Pour sesame oil into large skillet and place over medium heat.
2. Add red onion and garlic, and sauté stirring frequently, until red onion begins to soften, about 5 minutes.
3. Add ground pork, grated ginger, and 1 tablespoon of chili-garlic sauce and cook chicken until it is browned, broken up, and cooked through, about 7-10 minutes.
4. Add coleslaw mix, soy sauce, rice wine vinegar, pepper, salt, to taste, and stir until well combined. Cook, stirring regularly, until cabbage is tender, about 5 minutes.
5. Meanwhile, in a small bowl whisk together mayonnaise, 1 tablespoon chili-garlic sauce, and agave nectar. (Note this will make extra sauce that is great to have around for other dishes, place in an airtight container and store).
6. Serve – To plate: spoon the chicken-cabbage mixture in a serving bowl and drizzle with the chili-garlic mayonnaise sauce.