

RECIPE TRAIL PRESENTED BY

Egg Roll in a Bowl



INDIANA
PORK

INGREDIENTS

- 1 pound ground pork
- 1 tablespoon sesame oil
- 1 small red onion (diced)
- 1 tablespoon minced garlic
- 1 tablespoon ginger (finely minced)
- 2 teaspoons sriracha sauce
- 1 bag coleslaw mix (14 ounces)
- 2 red bell peppers (sliced thinly)
- 1 bag matchstick carrots (10 ounces)
- 3 tablespoons low-sodium soy sauce (or liquid aminos)
- 1 tablespoon red wine vinegar
- Salt (to taste)
- Black pepper (to taste)



INSTRUCTIONS

1. Heat sesame oil in a large skillet over medium heat. Add red onion, cook 2-3 minutes. Add garlic and ginger. Cook until fragrant, about 1 minute. Add ground pork and Sriracha. Cook and crumble until pork is cooked through and reaches an internal temperature of 160° F, about 7-10 minutes.
2. Add coleslaw mix, red bell pepper, carrots, soy sauce, sesame oil, rice wine vinegar, black pepper, and salt, to taste, and stir until well combined. Cook, stirring occasionally, until cabbage is tender, about 5 minutes.
3. Spoon pork-cabbage mixture in to a serving bowl. Drizzle with sauce of choice and garnish, if desired.
4. Optional for garnish: sliced green onions, sesame seeds, wonton strips.
5. Optional sauces: hoisin or duck sauce, sriracha, hot sauce, or sweet chili garlic sauce. For a creamy sauce, mix together Greek yogurt, sriracha, lime juice and salt to taste.

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FUN FACTS

- Indiana Pork is led by its 2,200 pork farmers across the state.
- Indiana ranks in the top five in the United States for pork production.
- Indiana pork farmers contribute more than \$3 billion each year to Indiana's economy.
- Indiana is home to more than 4.2 million hogs each year.