



## **Pork Eggroll Bowl**

**Andrea Love, Personal Chef/Owner Dinner Delights**

### **Ingredients:**

6 wonton wrappers  
Cooking spray (like Pam)  
1 lb ground pork  
1 package broccoli slaw

### **Sauce:**

1 teaspoon ginger, minced  
2 teaspoon garlic, minced  
1 teaspoon mirin  
2 tablespoon soy sauce  
1 teaspoon sesame oil  
½ teaspoon salt  
¼ teaspoon pepper

### **Instructions:**

1. Heat oven to 350° F. Spray a cookie sheet with cooking spray. Stack the wonton wrappers on the cookie sheet. Cut into four strips. Separate the strips into a single layer. Spray the top of the wontons with cooking spray. Bake 6-8 minutes or until golden brown.
2. Mix together the ginger, garlic, mirin, soy sauce, sesame oil, salt, and pepper in a small bowl.
3. Heat a pan over medium heat. Add pork. Break it up and cook until cooked through.
4. Add broccoli slaw to the pan. Cook until wilted, 4-5 minutes.
5. Add sauce. Stir to coat the pork and broccoli slaw, 30-60 seconds.
6. Serve pork and veggie mixture in a bowl topped with wonton strips.

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