



Egg Roll in a Bowl

Serves 4

2 cups rice

1 pound pork sausage

8 oz. fresh mushrooms, sliced

3 garlic cloves, crushed

1 teaspoon ginger paste

16 oz. sliced cabbage (around 1/2 med. head)

1/4 cup soy sauce

2 tablespoons rice vinegar

2 tablespoons maple syrup

2 teaspoons sriracha sauce

1/8 teaspoon white pepper (black works, too)

Sriracha Mayo

1/2 cup mayonnaise

1 tablespoon sriracha

1 tablespoon sugar

1 teaspoon rice vinegar

pinch of salt

garnish with chives or spring onions and sprinkle black sesame seeds

Cook rice as package directs.

In a deep skillet brown sausage. Add mushrooms, garlic, and ginger paste. Saute until mushrooms are just tender. Add sliced cabbage, soy sauce, rice vinegar, maple syrup, sriracha, and pepper. Cover and simmer until cabbage is tender but still has a little crunch. Taste for salt.

In a small bowl whisk together sriracha mayo ingredients. Pour into a plastic sandwich bag and snip the corner off to pipe over rice bowls.

To assemble; start with a bed of rice, then top with a generous amount of the meat and cabbage mixture. Pipe sriracha mayo over top and garnish with chives or spring onions. Finish it off with a sprinkle of sesame seeds.
