Connecting schools and students with local farms and farm fresh, nutritious foods!

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Building Strong and Vibrant New York Communities

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F2S Egg Roll in a Bowl
Servings: 6

Ingredients:
- 1 lb. ground pork or beef
- 1 tsp garlic, minced
- 14 ozs cabbage, thinly sliced or shredded
- 1/4 cup low sodium soy sauce
- 1 tsp ground ginger
- 1 egg
- 2 tsp sriracha
- 1 Tbsp. sesame oil
- 2 Tbsp. green onion, chopped

Directions:
1. In a large skillet on medium heat brown the pork or beef. Drain the meat.
2. Add the garlic and sauté for 30 seconds. Add the cabbage, soy sauce, ginger, and sauté until desired tenderness.
3. Make a well in the center of the skillet and add the egg. Scramble until done.
4. Add the sriracha and stir. Drizzle with sesame oil and sprinkle with green onion.
5. Top with additional sriracha and soy sauce as desired.

Adapted from: https://www.the-girl-who-ate-everything.com/