



Spicy Sausage Egg Roll Bowl | Quick Asian-Inspired Dinner

directions

1. Heat canola oil over medium-high heat in a heavy-bottomed skillet. Quickly fry egg roll wrapper strips until golden brown. Cook in batches & remove to drain on paper towels as they brown.
2. Mix mayonnaise with 2 Tbsp. chili sauce, vinegar & lemon juice. Blend well. Set aside until ready to serve.
3. Heat sesame oil in a large skillet on medium-high heat. Add Swaggerty's Farm Sausage, chopped red onion and minced garlic. Saute, breaking sausage up into large pieces while cooking.
4. To browned sausage, stir in ginger, water chestnuts, 1 Tbsp. chili sauce and soy sauce. Toss to mix well.
5. Add coleslaw mix to skillet. Quickly saute until cabbage begins to wilt. Remove from heat.
6. Spoon a portion of the sausage-cabbage mixture into each bowl, add some fried egg roll strips, sprinkle on peanuts, chives, black sesame seeds, thin slices of cucumber, and a drizzle of the chili-mayo sauce.

4-6 <i>servings</i>	20 mins. <i>prep time</i>	25 mins. <i>cook time</i>
ingredients 1 lb. Swaggerty's Farm Sausage 2 Tbsp. sesame oil 1 small red onion, chopped 6 cloves garlic, minced 1 Tbsp. freshly grated ginger 1 (8oz.) can water chestnuts, chopped 3 Tbsp. chili sauce, divided 1 bag fresh coleslaw mix 1/4 cup soy sauce Chili-Mayo Sauce: 2 Tbsp. rice wine vinegar 1/2 cup mayonnaise juice of 1/2 lemon Toppings: 12 Egg Roll Wrappers (or wonton wrappers), cut into thin strips 1 cup canola oil 1 cucumber, seeded and sliced 1/2 cup peanuts, chopped 1/4 cup fresh chives, chopped black sesame seeds		

To Serve

Top with more soy sauce or rice wine vinegar if desired.

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