**Egg Roll Bowls**

Homemade egg rolls can be a big production. (We should know—we've fried a ton, including [Chicken Parm Egg Rolls](https://www.delish.com/cooking/recipe-ideas/a22998972/chicken-parm-egg-rolls-recipe/) and [Banana Pudding Egg Rolls](https://www.delish.com/cooking/recipe-ideas/a26453304/banana-pudding-egg-rolls-recipe/).) And if you're trying to eat healthy, they're definitely off limits. Enter: these easy egg roll bowls. It's basically like a ground pork and cabbage stir-fry. The crunch is amazing and the flavor is on point.

Looking for more low-carb recipes? Check out our amazing [80+ healthy dinner ideas](https://www.delish.com/cooking/recipe-ideas/g3733/healthy-dinner-recipes/).

**INGREDIENTS**

1 tbsp. vegetable oil

1 clove garlic, minced

1 tbsp. minced fresh ginger

1 lb. ground pork

1 tbsp. sesame oil

1/2 onion, thinly sliced

1 c. shredded carrot

1/4 green cabbage, thinly sliced

1/4 c. soy sauce

1 tbsp. Sriracha

1 green onion, thinly sliced

1 tbsp. sesame seeds

**DIRECTIONS**

* In a large skillet over medium heat, heat vegetable oil. Add garlic and ginger and cook until fragrant, 1 to 2 minutes. Add pork and cook until no pink remains.
* Push pork to the side and add sesame oil. Add onion, carrot, and cabbage. Stir to combine with meat and add soy sauce and Sriracha. Cook until cabbage is tender, 5 to 8 minutes.
* Transfer mixture to a serving dish and garnish with green onions and sesame seeds. Serve.

Nutrition (per serving): 420 calories, 22 g protein, 11 g carbohydrates, 3 g fiber, 5 g sugar, 32 g fat, 10 g saturated fat, 710 mg sodium

