



# LOW-CARB EASY TO MAKE EGG ROLL IN A BOWL



This low carb easy to make egg roll in a bowl is an easy and delicious recipe to make on busy weeknights! Scroll down for the keto-friendly recipe that only takes 15 minutes to make!!

**Course** dinner **Cuisine** Chinese

**Keyword** low carb egg roll in a bowl

**Cook Time** 15 minutes

Calories 400 kcal

### **Ingredients**

- 1 pound ground sausage
- 7 cups Coleslaw mix
- 2 tbsp low sodium soy sauce or coconut aminos
- 1 tbsp ginger
- 1 tsp garlic powder
- 1/2 cup green onions

#### Optional

• 1 tbsp Red pepper flakes

#### **Instructions**

- 1. Cook sausage stirring and crumbling until cooked through.
- 2. Stir in Coleslaw mix, garlic, ginger, soy sauce, and stir.
- 3. Top with green onions and drizzle with more soy sauce (or coconut amino) or sweet and sour sauce.

## **Recipe Notes**

Servings: 6 Calories: 400

Net Carbs: 6 Net Carbs Per Serving

\*\*The nutritional information for this recipe is calculated as a courtesy and is an approximate only. I cannot quarantee the accuracy of the nutritional information for any recipes on this site.