



### **Paleo Pork Egg Rolls**

*Yields: 12P, 3C, XF*

#### **Ingredient List for egg rolls:**

- 6 pork chops, 1/4" thick
- 2 cloves garlic, smashed and minced
- 1/4 cup minced ginger
- 1 carrot, peeled, shredded or thinly sliced and finely chopped
- 1/2 small onion, small dice
- 1/2 red bell pepper, flesh removed, small dice
- 7 leaves of napa cabbage, leaves sliced into four strips and small dice
- 1 tablespoon Tamari or coconut aminos
- Olive oil, as needed
- Water, as needed
- Kosher salt, to taste

#### **Ingredient List for sauce:**

- 1/2 cup white vinegar
- 2 tablespoons Tamari or coconut aminos
- 1 shallot, thinly sliced
- Water, to thin
- Sriracha, to taste
- Mint leaves, chiffonade

### **Preparation Instructions:**

1. Preheat large cast iron skillet over medium-high heat and add olive oil. Place garlic and ginger into hot skillet and cook 1 minute.
2. Add carrots, onions and a pinch of kosher salt. Add bell peppers and stir to combine. Pour a little water into the skillet. Add cabbage and Tamari, stir again to combine. Allow to cook while pounding out pork chops.
3. Place two large pieces of plastic wrap down on the counter. Lay pork chops out onto the plastic wrap and cover with two more pieces of plastic wrap, leaving enough space to pound each chop out. Using a meat tenderizer, pound each chop until it is twice the size it was, trying to keep it in a rectangular shape.
4. Remove the top layer of plastic and any pieces that may have broken off while pounding. Divvy up the veggie mixture onto the 6 chops and roll. Be sure to have protein touching protein to allow each roll to seal properly while cooking. You can also use toothpicks to hold together if you'd like.
5. Place the skillet back onto the heat and add olive oil to the pan once again. Season both sides of each roll with kosher salt and black pepper and place into the pan, seam side down. Put a plate on top of the rolls to help achieve a nice caramelization on each side. Allow to cook for 4-5 minutes and then flip. Use the plate once again to add pressure to the rolls while cooking another 4-5 minutes.
6. While the rolls are cooking, combine the vinegar, Tamari and shallot into a small mixing bowl. Add some water and a pinch of kosher salt and stir. Mix in Sriracha and mint, stir again and set aside.
7. Plate rolls onto a serving platter. Add a dish of the sauce and Enjoy!

**“Keep It Paleo!”**