Sweet & Spicy Pork Bowls

Created by Jenn Eats Goood | Makes 4 Servings

Jenn Eats Goood creates budget friendly and delicious meals. Check out her series How To Turn A $50 Grocery Haul Into 20 Healthy Meals.

Follow along on Instagram @jenneatsgoood or visit Jenn Eats Goood for more recipes!

Ingredients

- 1 tbsp olive oil
- 1 lb ground pork
- 1 tsp salt (omit if using tamari or soy sauce)
- 2 tsp ground ginger
- 1/4 tsp red pepper flakes (optional)
- 2 -3 garlic cloves, minced
- 1 red bell pepper, thinly sliced
- 4 cups thinly sliced cabbage
- 3 green onions, finely chopped
- 1 tbsp sesame oil
- 1/4 cup coconut aminos, tamari, or soy sauce
- 1 tbsp sriracha
- 1 tbsp rice vinegar
- 1 tbsp maple syrup
- juice of 1/2 lime
- 1 cup dry jasmine or basmati rice, cooked for serving
- 1/2 cup fresh cilantro, chopped for serving

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Instructions

1. Heat the olive oil in a large skillet over medium heat, then add the ground pork to the pan. Brown the pork all over, then season with the salt, ginger, and red pepper flakes. Stir in the garlic. Continue cooking while stirring for 1-2 minutes until aromatic.

2. Add the bell pepper, cabbage, and green onion to the pan and incorporate into the pork mixture. Continue sauteing to soften the cabbage and peppers, stirring occasionally, for about 10 minutes.

3. While the mix cooks, prepare the rice.

4. Once the peppers and cabbage are softened, reduce heat to low and add the sesame oil, coconut aminos, sriracha, rice vinegar, maple syrup, and lime juice to the pan. Stir and cook for another 3-5 minutes to let the flavors combine and deglaze the pan.

5. When the rice is cooked, plate with even servings of rice and pork, and top with the chopped cilantro. Enjoy immediately for best results.

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