

A Sutherland Belle

Egg Roll in a Bowl with Crispy Wontons

INGREDIENTS

For the Sauce

- ¼ water or stock
- 1 tablespoon cornstarch
- 2 tablespoons oyster or hoisin sauce
- 2 tablespoons soy sauce or tamari
- 1 tablespoon rice vinegar
- 1 tablespoon sesame oil
- ½ teaspoon sugar
- ¼ teaspoon ground white pepper
- ¼ teaspoon Chinese Five Spice

For the Stir Fry

- 2 tablespoons peanut or soybean oil
- 2 tablespoons fresh ginger, finely chopped
- 3 garlic cloves, finely chopped
- 1 pound ground pork, chicken, or turkey
- 1 (14 ounces) bag coleslaw mix
- 1 (8 ounce) can water chestnuts, drained and chopped
- 1 teaspoon kosher salt
- 1 teaspoon fresh cracked black pepper
- 5 scallions, chopped (white and light green parts only)
- To serve: cooked white rice (optional), furikake (rice seasoning), fresh cilantro, and chili crunch

For the Wontons

- 10 wonton wrapper
- 1 cup peanut oil
- Sea salt

INSTRUCTIONS

For the Sauce

In a bowl, mix the water, cornstarch, oyster sauce, soy sauce, rice vinegar, sesame oil, sugar, white pepper, and Chinese Five spice. Set aside.

For the Stir Fry

1. In a wok or large pan, heat peanut oil. Add the ginger and cook for 1-2 minutes until fragrant. Add the garlic and cook for one more minute. Add the ground pork, salt, and pepper. Turn the heat up to medium-high and cook, breaking the meat into small pieces, until it is cooked through (4-5 minutes).
2. Add the coleslaw mix and cook, stirring, for 1-2 minutes. Stir in the water chestnuts.
3. Stir the sauce. Continue cooking for 1-2 more minutes, until the sauce thickens and the veggies are just tender (do not overcook).
4. Stir in scallions and remove from the heat. Taste and add more salt and pepper if desired.
5. Place $\frac{3}{4}$ cup rice into individual bowls and sprinkle with one teaspoon of furikake. Top with stir fry, fresh cilantro, and crispy wontons. Drizzle with chili crisp if desired. Serves 4.

For the Wontons

1. Slice the wonton wrappers into 1/4" thick strips, then slice them in half crosswise to create shorter strips. Line a plate with paper towels.
2. In a large wok or pan, heat the peanut oil over medium-high heat until it reaches 350°F. Working in batches, carefully add the wonton strips to the oil and cook, tossing every 30 secs, until golden brown (2-3 minutes).
3. Remove from the heat and transfer the crisps with tongs or a slotted spoon to a paper towel-lined plate. Sprinkle with sea salt.