



Spicy Asian Slaw Pork | Fusion Dinner Recipe

directions

1. Brown sausage in a skillet over medium-high heat, stirring and breaking up sausage as it cooks. Toss in 2 of the chopped green onions during the last few minutes of cooking time. Set aside.
2. Mix together the chopped cilantro and mint leaves, lime juice, 1 tablespoon brown sugar, fish sauce, the remaining chopped green onion, ginger paste, toasted sesame oil and pinch of red pepper flakes. Add this mixture to the cooked sausage in the skillet. Toss together to coat the sausage with all the sauce.
3. For the dressing add the rice vinegar, orange or mandarin juice, soy sauce and olive oil to a small lidded jar and shake well to combine.

4 - 6 <i>servings</i>	15 min <i>prep time</i>	10 min <i>cook time</i>
ingredients		
1 lb Swaggerty's Farm Sausage		
3 green onions chopped, divided		
1/3 cup chopped fresh cilantro leaves		
1/4 cup chopped fresh mint leaves + extra for garnish		
1/4 cup fresh squeezed lime juice + extra lives for serving		
1 1/2 Tbsp. brown sugar, divided		
1 Tbsp. fish sauce		
2 tsp. fresh ginger paste (I used Gourmet Garden's sold at Walmart, Kroger, etc.)		
1 tsp. toasted sesame oil		
A pinch of red pepper flakes		
1 Tbsp. rice vinegar 2		
1 Tbsp. orange or tangerine juice		
2 Tbsp. soy or tamari sauce		
2 Tbsp. olive oil		
1 package broccoli slaw (with carrots)		

To Serve

Put broccoli slaw mix in a shallow bowl or platter and top with sausage mixture. Drizzle with the dressing. Garnish with additional mint and lime wedges.

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