



# SLOW COOKER MOO SHU-STYLE PORK TACOS

with Cabbage Slaw, Crispy Fried Onions & Sriracha

## INGREDIENTS

4 PERSON | 8 PERSON



2 | 4  
Limes



8 oz | 16 oz  
Button Mushrooms



4 | 8  
Scallions



8 oz | 16 oz  
Red Cabbage  
and Carrot Mix



4 TBSP | 8 TBSP  
Hoisin Sauce  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Sweet Soy Glaze  
Contains: Sesame,  
Soy, Wheat



2 TBSP | 4 TBSP  
Cornstarch



20 oz | 40 oz  
Pork Chops



2 tsp | 4 tsp  
Garlic Powder



12 | 24  
Flour Tortillas  
Contains: Soy, Wheat



1 | 2  
Crispy Fried  
Onions  
Contains: Wheat



4 tsp | 8 tsp  
Sriracha

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

**BIG BATCH**

This hearty crowd-pleaser feeds 2x the folks—  
perfect for a family dinner + leftovers!



**FAMILY  
DINNER**

Bring the gang together  
over a wholesome meal  
everyone will love.

PREP: 20 MIN | COOK: 4 HR 20 MIN | CALORIES: 710



## 2X FLAVOR SAVOR

To enjoy this delicious dish again the next day (or the day after), let pork cool completely, then refrigerate in an airtight container. Reheat in a microwave-safe bowl until warmed through, 2-3 minutes.

### BUST OUT

- 2 Large bowls
- Paper towels
- Plastic wrap
- Slow cooker
- Whisk
- Slotted spoon
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)

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### 1 PREP

- **Wash and dry produce.**
- Halve **limes**. Trim and slice **mushrooms** (skip if your mushrooms are pre-sliced!). Trim and thinly slice **scallions**, separating whites from greens. (Refrigerate scallion greens until ready to use in Step 6.)



### 2 MAKE SLAW

- In a large microwave-safe bowl, combine **cabbage and carrot mix**, **juice from limes**, ½ tsp sugar (1 tsp for 8 servings), **salt**, and **pepper**.
- Cover with plastic wrap and microwave for 1 minute. Refrigerate until ready to serve.



### 3 MAKE MOO SHU SAUCE

- In a second large microwave-safe bowl, whisk together **hoisin**, **sweet soy glaze**, **cornstarch**, and ¼ cup water (½ cup for 8 servings).
- Microwave until warmed through, 30 seconds.



### 4 COOK PORK

- Pat **pork\*** dry with paper towels; thinly slice.
- In a 5- to 6-quart slow cooker, combine sliced pork, **moo shu sauce**, **mushrooms**, **scallion whites**, **garlic powder**, **salt**, and **pepper**. Stir to thoroughly combine.
- Cover slow cooker with lid and cook on high until pork is cooked through and tender, 4 hours.



### 5 WARM TORTILLAS

- When ready to serve, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. **TIP: Work in batches to prevent tortillas from sticking!**



### 6 FINISH & SERVE

- Using a slotted spoon, transfer **moo shu pork** to a large serving platter. Garnish with **scallion greens**.
- Serve family style with **tortillas**, **crispy fried onions**, **slaw** (draining first), and **Sriracha** on the side.

\*Pork is fully cooked when internal temperature reaches 145°.