



INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Ground Pork



2 oz | 4 oz
Umami Ginger
Sauce
Contains: Soy, Wheat



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



1 | 2
Yellow Onion



2 | 4
Scallions



4 oz | 8 oz
Shredded Red
Cabbage



6 | 12
Flour Tortillas
Contains: Wheat



1 TBSP | 2 TBSP
Sesame Oil



¾ Cup | 1½ Cups
Jasmine Rice



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Ground Beef

Calories: 1210

MOO SHU PORK PLATTER

with Sesame-Toasted Tortillas & Jasmine Rice



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1220



HELLO

SESAME-TOASTED TORTILLAS

Flour tortillas are cooked with a slick of sesame oil as a shortcut for Mandarin pancakes, which are perfect for cradling the moo shu pork filling.

SERVE NOTICE

Serve the pork filling family style and let everyone assemble their pancakes at the table, enjoy it with rice, or both!

BUST OUT

- Small pot
- Large pan
- Kosher salt
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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*Ground Pork is fully cooked when internal temperature reaches 160°.

*Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- Wash and dry produce.
- Trim and cut **scallions**, separating whites from greens; mince whites and cut greens lengthwise into 1-inch-long matchsticks. Halve, peel, and thinly slice **onion**.



4 FINISH MOO SHU

- Add **umami ginger sauce**, **katsu sauce**, **½ cup water** (1 cup for 4 servings), and a **big pinch of salt** to pan with **pork mixture**. Cook, stirring, until saucy and evenly coated, 1-2 minutes.
- Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted and combined. Transfer **moo shu pork** to a large serving platter. Wash out pan.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites** and cook, stirring, until fragrant, 10-15 seconds.
- Add **rice**, **1½ cups water** (3 cups for 4 servings), and a **large pinch of salt**. Bring to a boil, then cover and reduce heat to medium low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 TOAST TORTILLAS

- Heat same pan over low heat. Brush **tortillas** with a **thin layer of sesame oil**. Add tortillas to pan; cook until golden, 30 seconds per side. **TIP: Depending on the size of your pan, you may need to work in batches.**



3 START MOO SHU

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**, **scallion greens**, and a **big pinch of salt**. Cook, stirring occasionally, until onion begins to soften, 2-3 minutes.
- Add **pork***; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Add **cabbage**; cook, stirring occasionally, until warmed through, 1-2 minutes.

Swap in **beef*** for pork. (Drain any excess grease from pan before adding cabbage.)



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted.
- Transfer rice to a serving bowl. Fold **tortillas** in half, then into quarters. Place rice and tortillas on platter with **moo shu pork**.
- Serve family style, combining rice, moo shu pork, and tortillas however you like!

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