



MOO SHU PORK TACOS

with Stir-Fried Veggies and Hoisin Mayo



HELLO

MOO SHU SPICE BLEND

Ginger and garlic bring two of the cornerstone flavors of Chinese cuisine

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 600



Scallions



Radishes



Baby Portobello
Mushrooms



Red Cabbage



Ground Pork



Moo Shu Spice
Blend



Soy Sauce
(Contains: Soy)



Mayonnaise
(Contains: Eggs, Soy)



Hoisin Sauce
(Contains: Soy)



Flour Tortillas
(Contains: Wheat)

START STRONG

Before chopping the mushrooms, check the stem bottoms, trimming off and discarding anything that feels dry or woody.

BUST OUT

- Large pan
- Small bowl
- Paper towel
- Oil (2 tsp)

INGREDIENTS

Ingredient 4-person

• Scallions	4
• Radishes	6
• Baby Portobello Mushrooms	8 oz
• Red Cabbage	8 oz
• Ground Pork	16 oz
• Moo Shu Spice Blend	2 tsp
• Soy Sauce	2 TBSP
• Mayonnaise	4 TBSP
• Hoisin Sauce	2 TBSP
• Flour Tortillas	8

HELLO WINE

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1 PREP Wash and dry all produce. Trim, then thinly slice **scallions**, keeping greens and whites separate. Thinly slice **radishes**. Trim, then finely chop **mushrooms**.



4 MAKE HOISIN MAYO In a small bowl, combine **mayonnaise**, **2 TBSP hoisin sauce**, and **2 tsp water**. Stir until smooth, adding more water as needed to achieve a drizzly consistency.



2 COOK VEGGIES Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **scallion whites**, **mushrooms**, and **cabbage**. Season with **salt** and **pepper**. Cook, tossing occasionally, until softened, 3-4 minutes.



5 WARM TORTILLAS Wrap **8 tortillas** (we sent more) in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, wrap **tortillas** in foil and warm in oven for 5 minutes at 425 degrees.



3 COOK PORK Add **pork** and **moo shu spice blend** to pan with veggies. Season with **salt** and **pepper**. Break up meat into pieces with a spatula or wooden spoon. Cook until no longer pink, about 4 minutes. Stir in **soy sauce**.



6 FINISH AND SERVE Divide **pork and veggie mixture** between **tortillas**. Drizzle **hoisin mayo** over each and sprinkle with **scallion greens** and **radishes**.

MAJOR!

Use the extra hoisin sauce to add a sweet and savory boost to stir-fries.