MARLEY SPOON

Fast! Chicken Moo Shu Wrap

with Roasted Cashews

under 20min 2 Servings

We make dinner happen in 20 minutes with a little help from pre-sliced chicken and shredded cabbage. These quick-cooking ingredients come together with honey, ponzu sauce, and sesame oil. Serve it piled high in warm tortillas with a drizzle of hoisin sauce. It packs all the flavor of your favorite take-out moo shoo chicken with almost no chopping.

What we send

- 1 oz salted cashews [3]
- 2 scallions
- 10 oz pkg chicken breast strips
- 14 oz cabbage blend
- 1.8 oz ponzu sauce [2]
- ½ oz honey
- ½ oz toasted sesame oil [1]
- 6 (6-inch) flour tortillas [2,4]
- 2 oz hoisin sauce [1,2,4]

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium skillet
- microwave

Cooking tip

No microwave? Heat a small skillet over medium-high. Add tortillas and cook, 1 at a time, until warm, 30 seconds per side. Stack and wrap in foil or a clean kitchen towel as you go to keep warm.

Allergens

Sesame (1), Soy (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 39g, Carbs 95g, Protein 47g

1. Prep ingredients

Coarsely chop **cashews**. Trim **scallions**, then thinly slice.

2. Cook chicken

Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add **chicken** and **a pinch each of salt and pepper**. Cook, without stirring, until well browned on the bottom, 2–3 minutes. Stir chicken and continue to cook until just cooked through, about 1 minute more. Transfer chicken to a plate.

3. Cook cabbage

Heat **1 tablespoon neutral oil** in same skillet over medium-high. Add **cabbage** and **⅔ of the scallions**. Cook, stirring, until cabbage is just wilted, 2–3 minutes.

4. Finish moo shu filling

To skillet with **cabbage**, stir in **ponzu sauce**, **honey**, and **1 tablespoon sesame oil**. Bring to a simmer over medium-high heat, then return **chicken and any resting juices** to skillet. Cook, stirring, until chicken is just warmed through, about 1 minute. Season to taste with **salt** and **pepper**.

5. Heat tortillas

Stack **tortillas** on a microwave-safe plate and cover with a damp paper towel. Microwave in 30-second bursts until warmed through.

6. Serve

Spread **hoisin sauce** over **tortillas**, then top with **filling**. Serve **chicken moo shu wraps** sprinkled with **cashews** and **remaining scallions**. Enjoy!