



Shrimp Moo Shu Wrap

with Roasted Cashews



under 20min



2 Servings

We make dinner happen in 20 minutes with a little help from plump shrimp 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 shrimp with almost no chopping.

What we send

- 1 oz salted cashews ⁵
- 2 scallions
- 10 oz pkg shrimp ³
- 14 oz cabbage blend
- 1.8 oz ponzu sauce ⁴
- ½ oz honey
- ½ oz toasted sesame oil ²
- 6 (6-inch) flour tortillas ^{1,4}
- 2 oz hoisin sauce ^{1,2,4}

What you need

- kosher salt & ground pepper
- neutral oil

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

Wheat (1), Sesame (2), Shellfish (3), Soy (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 38g, Carbs 95g, Protein 37g



1. Prep ingredients

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



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 **shrimp** to skillet. Cook, stirring, until shrimp is just warmed through, about 1 minute. Season to taste with **salt** and **pepper**.



2. Cook shrimp

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons neutral oil** in a medium skillet over high. Add shrimp and cook until just curled and pink, 2-3 minutes. Transfer shrimp to a plate.



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.



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.



6. Serve

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