



Fast! Pork Moo Shu Wrap

with Roasted Cashews



under 20min



2 Servings

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

What we send

- 1 oz salted cashews ¹⁵
- 2 scallions
- 10 oz pkg pork strips
- 14 oz cabbage blend
- 1.8 oz ponzu sauce ⁶
- ½ oz honey
- ½ oz toasted sesame oil ¹¹
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz hoisin sauce ^{1,6,11}

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

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 47g, Carbs 95g, Protein 42g



1. Prep ingredients

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



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

2. Cook pork

Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add **pork** and **a pinch each of salt and pepper**. Cook, without stirring, until well browned on the bottom, 2-3 minutes. Stir pork and continue to cook until just cooked through, about 1 minute more. Transfer pork 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 **pork and any juices** to skillet. Cook, stirring, until pork 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 **pork moo shu wraps** sprinkled with **cashews** and **remaining scallions**. Enjoy!