

DINNERLY



Chicken Moo Shu Tacos with Hoisin Sauce



under 20min



2 Servings

If we can wrap it up in a warm tortilla, you better believe we'll turn it into a taco. Just cook up chicken strips, cabbage, mushrooms, and eggs, drizzle them with hoisin, and deliver them straight into your mouth. How easy was that? We've got you covered!

WHAT WE SEND

- 1 piece fresh ginger
- ½ lb mushrooms
- ½ lb pkg chicken breast strips
- 14 oz cabbage blend
- 6 (6-inch) flour tortillas ^{3,4}
- 2 oz hoisin sauce ^{2,3,4}
- ¼ oz pkt toasted sesame seeds ²

WHAT YOU NEED

- garlic
- 2 large eggs ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- microplane or grater
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 33g, Carbs 90g, Protein 49g



1. Prep ingredients

Finely grate **all of the ginger** and 1 **teaspoon garlic**.

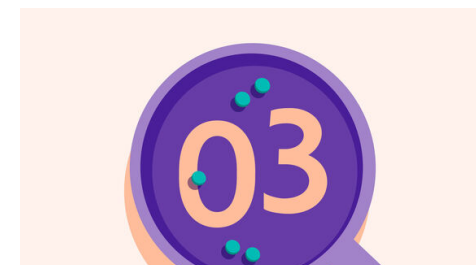
Thinly slice **mushrooms**.



2. Scramble eggs

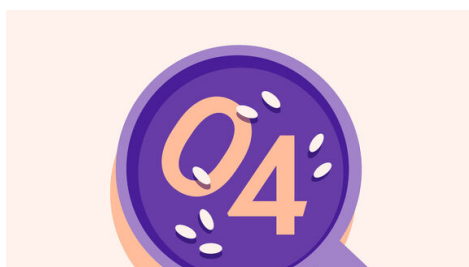
In a small bowl, whisk together **2 large eggs** and a **pinch of salt**.

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add eggs and scramble until soft curds form, about 1 minute. Return to bowl; wipe out skillet.



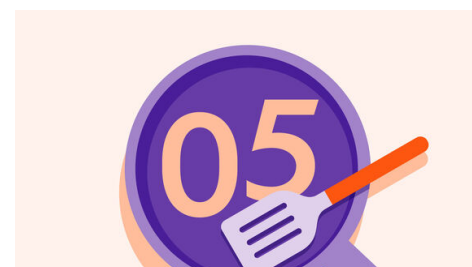
3. CHICKEN VARIATION

Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate and wipe out skillet.



4. Cook mushrooms

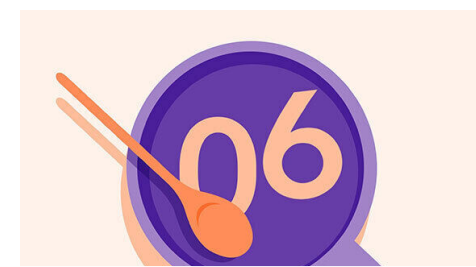
Heat **1 tablespoon oil** over medium-high in same skillet. Add **mushrooms**; cook without stirring until well browned on the bottom and moisture has evaporated, about 5 minutes. Add **grated garlic** and **ginger**; cook, stirring, 30 seconds.



5. Add cabbage & eggs

To same skillet, add **cabbage blend**, **¼ cup water**, and **½ teaspoon salt**. Cook, stirring occasionally, until cabbage is wilted but still has some crunch, about 2–3 minutes.

Add **scrambled eggs** and **chicken** and cook, stirring, until just heated through, about 1 minute. Remove from heat; season to taste with **salt** and **pepper**.



6. Heat tortillas & serve

Stack **tortillas** on a microwave-safe plate and cover with a damp paper towel. Microwave until warmed through, 30 seconds at a time (or heat in a skillet over medium-high until warm and browned in spots, about 30 seconds per side).

Spread **hoisin sauce** on tortillas, then top with **moo shu filling** and **sesame seeds**.
Enjoy!