

# DINNERLY



**ONE SKILLET**

**20 MINUTE  
MEAL**

## Moo Shu Turkey Tacos with Hoisin Sauce



ca. 20min



2 Servings

Moo Shu is a stir-fried Chinese dish, made with meat (typically pork), scallions, eggs, and a combo of seasonings, all rolled up in thin flour pancakes. Remind you of anything? Tacos, perhaps? So we've made a moo shu mashup, with ground turkey, scallions, shredded cabbage, and carrots getting up-close-and-personal with hoisin sauce, and then rolled up in warm flour tortillas. We've got you covered!

### WHAT WE SEND

- 1 oz scallions
- 1 oz fresh ginger (use half)
- garlic (use 1 large clove)
- 4 oz hoisin sauce <sup>1,6,11</sup>
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 1 pkg ground turkey
- ½ lb shredded cabbage blend

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil, such as vegetable

### TOOLS

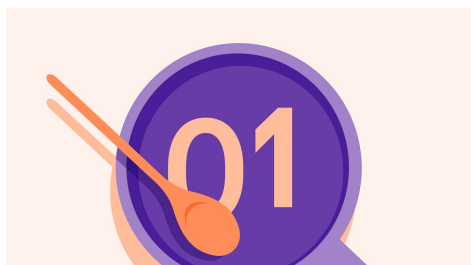
- large skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 810kcal, Fat 34g, Carbs 84g, Protein 41g



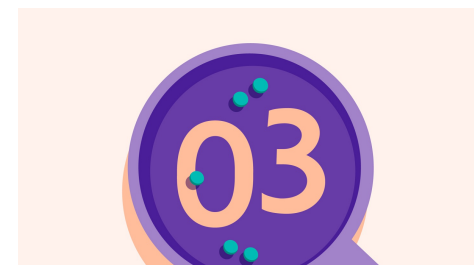
#### 1. Prep ingredients

Trim ends from **scallions** and thinly slice. Peel **half of the ginger** and finely chop 1½ tablespoons (save rest for own use). Peel and finely chop **1 teaspoon garlic**. In a small bowl, stir to combine **2 tablespoons of the hoisin sauce** and **2 tablespoons water**.



#### 2. Heat tortillas

Heat a large skillet over high. Heat **1 tortilla** until softened and browned in spots, about 5–10 seconds per side. Wrap in foil to keep warm, and repeat with remaining tortillas.



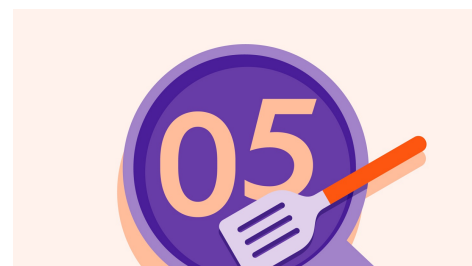
#### 3. Brown turkey

Heat **2 tablespoons oil** in same skillet over high. Add **turkey**, **1 teaspoon salt**, and **½ teaspoon pepper** and cook, breaking up meat into smaller pieces, until browned in spots, about 6 minutes.



#### 4. Add aromatics

Stir in **chopped ginger and garlic**, along with **half of the scallions**, and cook until fragrant, 1–2 minutes.



#### 5. Finish & serve

Add **cabbage** and **¼ cup water**; cook, stirring, until cabbage is wilted and tender, 3–4 minutes. Stir in **thinned hoisin**; cook 1 minute. Transfer mixture to a bowl. Spread **some of the remaining hoisin** on a **tortilla**, fill with **moo shu turkey**, and garnish with **remaining scallions**. Repeat with **remaining tortillas and filling**. Enjoy!



#### 6. Spice it up!

Moo shu aside, this dish is a taco after all, and we love a little hot sauce on our tacos! You could go the Mexican route with Tabasco, or, in more of an Asian route with spicy condiments like chili garlic sauce, sambal oelek, or Sriracha!