



## Chicken Moo Shu Wraps:

Cook a fresh meal with almost no chopping!



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

- 2 oz salted cashews <sup>15</sup>
- 1 bunch scallions
- ½ lb chicken breast strips
- shredded cabbage blend
- 1 pkt ponzu sauce <sup>6</sup>
- ½ oz pkt honey
- toasted sesame oil (use 1 Tbsp) <sup>11</sup>
- 6 (6-inch) flour tortillas <sup>1</sup>
- 1 pkt hoisin sauce <sup>1,6,11</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- medium skillet
- microwave-safe dish
- microwave

## 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 830kcal, Fat 43g, Carbs 76g, Proteins 54g



### 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**, and 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 to a plate.



### 3. Cook cabbage

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



### 4. Finish moo shu filling

Add **ponzu sauce, honey**, and **1 tablespoon sesame oil** (save rest) to **cabbage**, stirring to combine. 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 microwavable 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!