

# DINNERLY



## Chicken Moo Shu-Style Tacos:

No chopping. No slicing. No knife required!



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these moo shu-style tacos? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken and coleslaw and add the stir-fry sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- ½ lb pkg chicken breast strips
- 14 oz pkg cabbage slaw blend
- 2 pkts stir-fry/teriyaki sauce <sup>1,2</sup>
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- ¼ oz pkt toasted sesame seeds <sup>3</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)

### TOOLS

- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 640kcal, Fat 33g, Carbs 60g, Protein 36g



#### 1. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and cook until browned on both sides and cooked through, 5–7 minutes. Transfer to a bowl.



#### 2. Cook slaw & sauce

Heat **2 tablespoons oil** in same skillet. Add **cabbage slaw blend** and a **pinch each of salt and pepper**; cook, stirring, until slaw is softened and starting to char, 3–4 minutes.

Return **chicken** to skillet with **half of the stir-fry sauce**, **1 tablespoon water**, and **½ teaspoon vinegar**. Cook, tossing to coat chicken and slaw, 1–2 minutes; season to taste with **salt** and **pepper**.



#### 3. Warm tortillas & serve

Wrap **tortillas** in a damp paper towel and microwave until warmed through, about 30 seconds (or heat one tortilla at a time in a skillet over medium-high, about 30 seconds per side).

Spoon **moo shu filling** into **warmed tortillas**. Drizzle **remaining sauce** over top and garnish with **sesame seeds**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!