

DINNERLY



Veggie 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 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
- 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 680kcal, Fat 30g, Carbs 90g, Protein 23g



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. 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.



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



5. 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 **veggie moo shu filling** and **sesame seeds**. Enjoy!



6. Take it to the next level

Load up these tacos with extra toppings like scallions, carrots, onions, or even a drizzle of hot sauce or sesame oil.