

# DINNERLY



⚡ FAST

## 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, that gets all rolled up in thin flour pancakes. Remind you of anything? Tacos, perhaps? So we've made a Moo Shu Mash Up! Ground turkey, scallions, shredded cabbage, and carrots get up-close-and-personal with hoisin sauce and then rolled up in warm flour tortillas. We've got you covered!

## WHAT WE SEND

- scallions
- ground turkey
- garlic
- fresh ginger
- shredded cabbage blend

## WHAT YOU NEED

- kosher salt & ground pepper

## TOOLS

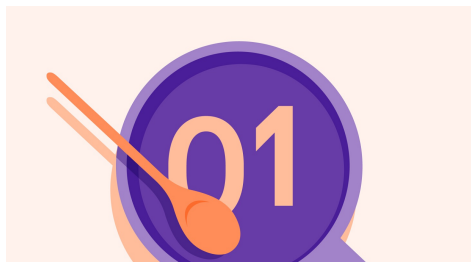
- large skillet

## ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Energy 854.0kcal, Fat 36.3g, Proteins 46.7g, Carbs 85.8g



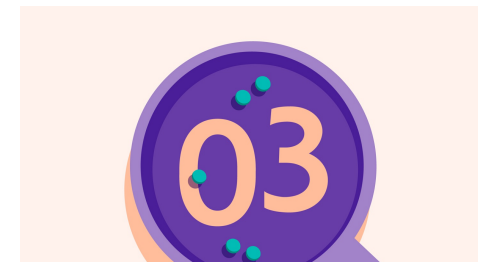
### 1. Prep ingredients

Trim ends from **scallions**, then thinly slice. Peel **half of the ginger** and finely chop 1½ tablespoons (save rest for own use). Peel and finely chop **1 large garlic clove**. Combine **2 tablespoons of the hoisin sauce** (save rest for step 5) with **2 tablespoons water** in a small bowl.



### 2. Heat tortillas

Heat a large skillet over high. Heat **1 tortilla** at a time for 10 seconds per side until softened and browned in spots. Wrap in foil to keep warm and repeat with remaining tortillas, stacking and wrapping them as you go.



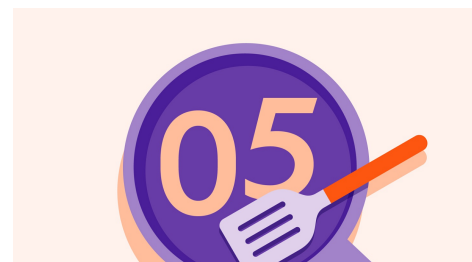
### 3. Brown turkey

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



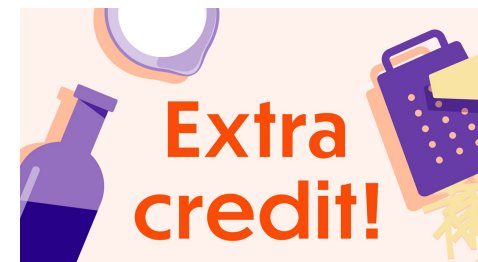
### 4. Add aromatics

Stir in **ginger**, **garlic**, and **⅔ of the scallions**, and cook until fragrant, 1–2 minutes.



### 5. Finish & serve

Add **cabbage** and **¼ cup water** and cook, stirring, until cabbage is wilted and tender, 3–4 minutes. Stir in **thinned hoisin**; cook 1 minute. Transfer mixture to a bowl and serve alongside **tortillas**, **remaining hoisin sauce and scallions**. Spread some **hoisin** on a **tortilla**, fill with **turkey mixture** and garnish with **scallions**. Repeat with **remaining tortillas**. 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 Tex-Mex route with Tabasco, or, a more of an Asian-inspired route with spicy condiments like chili garlic sauce, sambal oelek, or Sriracha!