

DINNERLY



⚡ FAST

Moo Shu Turkey Tacos with Hoisin Sauce

🕒 ca. 20min 🍴 4 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

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

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

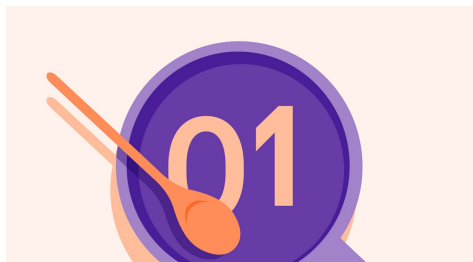
- large skillet

ALLERGENS

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

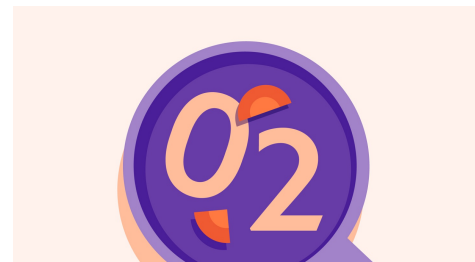
NUTRITION PER SERVING

Energy 785.0kcal, Fat 35.3g, Proteins 45.4g, Carbs 71.8g



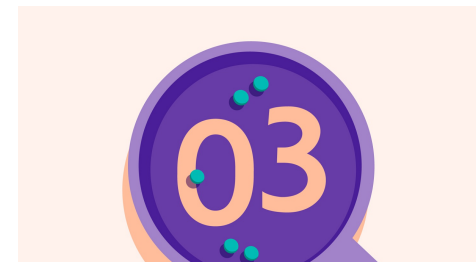
1. Prep ingredients

Trim ends from **scallions**, then thinly slice. Peel and finely chop **ginger**. Peel and finely chop **2 large garlic cloves**. Combine **3 tablespoons of the hoisin sauce** (save rest for step 5) with $\frac{1}{3}$ **cup 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.



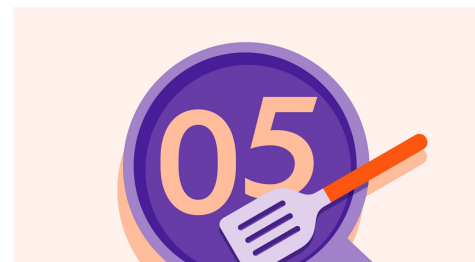
3. Brown turkey

Heat $\frac{1}{4}$ **cup oil** in same skillet over high. Add **turkey**, **2 teaspoons salt**, and $\frac{1}{2}$ **teaspoon pepper** and cook, breaking meat into small pieces, until browned in spots, 6-8 minutes.



4. Add aromatics

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



5. Finish & serve

Add **cabbage** and $\frac{1}{3}$ **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!