



15 Minute Meal Kit

In your box

- 🔪 2 tsp. Sriracha
- 1 oz. Wonton Strips
- ¼ oz. Specialty Toasted Sesame Oil
- 6 Small Flour Tortillas
- 6 oz. Cremini Mushrooms
- 4 oz. Slaw Mix
- 1.26 oz. Mayonnaise
- 2 oz. Hoisin Sauce
- 2 Green Onions

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Steak Strips
- 20 oz. Double Portion—Ground Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: eggs, wheat, soy

You will need

- Olive Oil, Salt
- Medium Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	



Moo Shu Pork Tacos

with mushrooms and crispy wontons

NUTRITION per serving—Calories: 943, Carbohydrates: 79g, Sugar: 21g, Fiber: 4g, Protein: 36g, Sodium: 1728mg, Fat: 54g, Saturated Fat: 14g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, cooking in batches if necessary until pork reaches minimum internal temperature.
- If using **Impossible Burger**, follow same instructions as ground pork in Step 3, breaking up burger until warmed through, 4-6 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as ground pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as ground pork in Step 3, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes.



1. Make the Slaw

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **slaw mix**, **mayonnaise**, **Sriracha** (to taste), and green portions of green onions. Set aside.



2. Start the Filling

- Cut **mushrooms** into ¼" slices.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add mushrooms to hot pan and stir occasionally until browned, 4-6 minutes.



3. Finish the Filling

- Add **ground pork**, **white portions of green onions**, and a pinch of **salt** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Stir in **hoisin** and **sesame oil** until combined. Remove from burner.



4. Assemble Tacos and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as picture on front of card, placing **filling** in tortillas and topping with **slaw** and **wonton strips**. Bon appétit!