



Moo Shu Pork Tacos with Mushrooms

AND CRISPY WONTONS

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

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

Difficulty Level

EASY

Spice Level

MILD

Ingredients

2 fl. oz. Hoisin Sauce
¼ fl. oz. Toasted Sesame Oil
6 Small Flour Tortillas
2 tsp. Sriracha
1 oz. Wonton Strips
4 oz. Slaw Mix
1.26 oz. Mayonnaise
2 Green Onions
6 oz. Cremini Mushrooms
Customize It Options
10 oz. Ground Pork
8 oz. Shrimp
10 oz. Steak Strips
20 oz. Double Portion Ground Pork

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20642

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

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



1. 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.
- While mushrooms cook, make slaw.

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, working in batches, if necessary.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. 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. Rest, 3 minutes.
- If using **shrimp**, follow same instructions as ground pork in Step 3, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side.



2. 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.



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.
- Carefully drain fat from pan, if desired. Stir in **hoisin** and **sesame oil** until combined. Remove from burner.



4. Heat Tortillas and Finish Dish

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