



Moo Shu-Inspired Pork Tacos

with Mushrooms and Slaw

20 Minutes

Customized Protein

+ Add

Swap

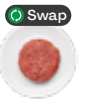
or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Beyond Meat®
2 | 4



Ground Pork
250 g | 500 g



Flour Tortillas
6 | 12



Coleslaw
Cabbage Mix
170 g | 340 g



Mushrooms
113 g | 227 g



Garlic Puree
1 tbsp | 2 tbsp



Moo Shu Spice
Blend
1 tbsp | 2 tbsp



Sesame Oil
1 tbsp | 2 tbsp



Hoisin Sauce
4 tbsp | 8 tbsp



Soy Sauce
1 tbsp | 2 tbsp



Cilantro
7 g | 14 g



Seasoned Rice
Vinegar
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities **56 g** | **113 g**
2-serving | 4-serving

Pantry items | Salt, pepper

Cooking utensils | Large non-stick pan, measuring spoons, medium bowl, paper towels, whisk

1



Prep

- Before starting, wash and dry all produce.
- Cut **mushrooms** into ¼-inch slices.
- Roughly chop **cilantro**.

2



Start filling

- Heat a large non-stick pan over medium-high.
- When hot, add **half the sesame oil**, then **mushrooms**.
- Cook for 2-3 min, stirring occasionally, until **mushrooms** soften slightly.
- Season with **salt** and **pepper**.

3



Cook pork

- [Swap](#) | **Ground Beef**
- [Swap](#) | **Beyond Meat®**
- To the pan with **mushrooms**, add **pork**. Cook for 4-5 min, breaking up **pork** into smaller pieces, until no pink remains.**
- Add **Moo Shu Spice Blend** and **garlic puree**. Cook for 1 min, stirring often, until fragrant. Season with **salt** and **pepper**.
- Add **hoisin sauce**, **soy sauce** and **half the coleslaw mix**.
- Cook for 2-3 mins, stirring often, until **cabbage** wilts.
- Take the pan off heat.

4



Heat tortillas (optional)

- Wrap **tortillas** in paper towels.
- Microwave for 1 min, until **tortillas** are warm and flexible. (**TIP:** You can skip this step if you don't want to warm the tortillas!)

5



Make salad

- In a medium bowl, whisk together **rice vinegar**, ¼ **tsp** (½ **tsp**) **sugar** and **remaining sesame oil**. Season with **salt** and **pepper**.
- Add **remaining coleslaw mix** and **cilantro**, then toss to combine.

6



Finish and serve

- Divide **pork mixture** and **slaw** between **tortillas**.
- Divide **tacos** between plates.

Measurements **1 tbsp** (2 tbsp) **oil**
within steps 2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook beef

[Swap](#) | **Ground Beef**

If you've opted to get **beef**, cook in the same way the recipe instructs you to cook the **pork****.

3 | Cook Beyond Meat®

[Swap](#) | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **pork**, breaking up **patties** into smaller pieces, until crispy.**

** Cook to a minimum internal temperature of 165°F.