



**PREP TIME : 10 MIN**

**COOK TIME : 20 MIN**

**SERVES : 4**

## **Ingredients :**

- 3  *tbsp (45 mL) vegetable oil, divided*
- 3/4  *lb (375 g) lean ground pork*
- 1  *large white onion, chopped*
- 2  *cloves garlic, minced*
- 1  *tsp (5 mL) minced fresh ginger*
- 2  *cups (500 mL) shredded cabbage*
- 1/4  *cup (60 mL) VH® Garlic Hoisin Stir-Fry Sauce, divided*
- 3  *tbsp (45 mL) rice wine vinegar*
- 1  *tsp (5 mL) sesame oil*
- 8  *small flour tortillas, warmed (about 6-inch/15 cm)*
- 4  *green onions, chopped*

## **Directions :**

1. *Heat 1 tbsp (5 mL) of the oil in a large wok or skillet set over medium-high heat. Add pork and cook, stirring, for 5 minutes or until browned. Transfer to a plate.*
2. *Pour remaining oil in wok; add onion, garlic and ginger. Cook for 5 minutes or until softened. Stir in cabbage and shiitake mushrooms. Cook for 5 to 7 minutes or until cabbage is wilted and mushrooms are tender.*
3. *Stir in 1/4 cup (60 mL) VH® Garlic Hoisin Stir-Fry Sauce, VH® Soya Sauce, rice wine vinegar and sesame oil. Return pork to wok. Stir-fry for 3 to 4 minutes or until sauce is thickened. Serve*



# Moo Shu Pork

*in warm tortillas spread with remaining hoisin. Sprinkle with green onions.*

*Tips:*

*Use store-bought coleslaw mix instead of cabbage.  
Serve pork mixture in lettuce cups instead of tortillas.  
Double the recipe for leftovers.*

*Other Usage:*

*Brush on pizza dough.  
Toss with cooked eggplant and serve chilled.  
Add to wraps.*