

Mu Shu

Here is a quick simple and delicious way to make Mu Shu instead of ordering take out. Substitute Tofu for a vegetarian alternative.

Ingredients

1 lb pork tenderloin, cut into ½ in strips.
(Boneless chicken breast, beef, small shrimp or tofu may also be used instead of pork)
1 tbsp [Frank's Pickled Peppers Thai Sweet Chili Garlic Sauce](#)
2 tbsp vegetable oil, peanut or sesame work best
8 oz. Shitake mushrooms, stemmed and sliced thin
1 tbsp grated fresh ginger, or as an alternate ½ tsp powdered ginger
1 14 oz bag coleslaw mix
1 cup hoisin Sauce
2 tbsp dry sherry
3 scallions, sliced thin
8 Fajita size flour tortillas

Directions

1. Pat pork dry. Toss with Thai Sweet Garlic Chili Sauce in a medium bowl. Get your tortillas warming. If using leftover cooked pork skip to step 3.
2. Heat oil in a large skillet or wok until it begins to smoke. Stir fry the pork until no longer pink, about 3-5 minutes. Transfer to a plate and tent with foil.
3. Add mushrooms and cook on medium high heat until lightly brown, about 5 min.
4. Add the ginger, cook for 30 seconds and add the coleslaw mix.
5. Cook until coleslaw mix is wilted, about 3 min.
6. Stir in the pork with any juices, ½ cup hoisin, and sherry and cook until sauce is thickened, about a minute. Sprinkle with scallions and serve with warmed tortillas, passing remaining hoisin at the table.