

Inauthentic Moo Shu Chicken

- $\frac{3}{4}$ pound skinless, boneless chicken breasts, cut into VERY thin strips
 - $\frac{1}{4}$ cup + $1\frac{1}{2}$ tsp soy sauce
 - $\frac{1}{4}$ tsp + $\frac{1}{8}$ tsp freshly ground black pepper
 - 3 cups finely shredded cabbage
 - $\frac{2}{3}$ cup fresh bean sprouts
 - 3 green onions, chopped
 - 6 mushrooms, chopped small
 - 2 eggs, beaten

 - 3 TBSP soy sauce
 - 3 TBSP dry sherry/mirin
 - $\frac{3}{4}$ tsp granulated sugar
 - $1\frac{1}{2}$ tsp chicken bouillon granules/paste
 - $\frac{3}{4}$ tsp sesame oil
 - $\frac{1}{4}$ cup + $1\frac{1}{2}$ tsp hoisin sauce – DIVIDED
 - 6 flour tortillas, warmed
1. In a small bowl, combine chicken strips with $1\frac{1}{2}$ TBSP soy sauce, the cornstarch, and the pepper.
 2. In a wok or large skillet, heat oil over high heat until very hot. Add chicken mixture, and stir fry until chicken turns white, about 3 minutes
 3. Add cabbage, bean sprouts, green onions, and mushrooms to wok. Stir-fry for 2 minutes. Add beaten egg and stir-fry for 1 to $1\frac{1}{2}$ minutes, until egg is just scrambled.
 4. Add remaining 3 TBSP soy sauce, sherry/mirin, sugar, bouillon, sesame oil, and $1\frac{1}{2}$ TBSP hoisin sauce to wok. Stir-fry for 1 Minute.
 5. Brush centres of heated tortillas with remaining hoisin sauce. Spoon chicken mixture down the centre of each.
 6. Fold in the sides of the tortilla; fold bottom quarter of tortilla up over filling, then roll up to enclose.
 7. Serve immediately with additional hoisin sauce for dipping, if desired.

