



## **Moo Shu Beef**

*Asian inspired goodness!*

Serves 4

### **INGREDIENTS**

#### **From Weiss'**

- 2 pounds beef flank steak cut across the grain into 3/4 in thick strips

#### **From your Grocer**

- 1/2 ounce dried shiitake mushrooms (optional)
- 3 cups packaged coleslaw mix
- 2/3 cup sliced green onions
- 1 tablespoon cornstarch dissolved in 1/4 cup water
- 8 medium flour tortillas, warmed
- 1/3 cup hoisin sauce

#### **MARINADE:**

- 2 tablespoons reduced-sodium soy sauce
- 2 tablespoons water
- 1 tablespoon dark sesame oil
- 2 teaspoons sugar
- 2 cloves garlic, minced



## PREPARATION

- Soak mushrooms in 1 cup hot water 20 minutes or until softened.
- Drain well; remove and discard stems.
- Cut caps into thin strips.
- Cut beef steak lengthwise in half, then crosswise into thin strips.
- Stack 3 or 4 strips at a time; cut lengthwise in half.
- Combine marinade ingredients in large bowl.
- Add beef; toss.
- Refrigerate 20 minutes.
- Drain beef, discarding marinade.
- Heat large nonstick skillet over medium-high heat until hot.
- Add 1/2 of beef; stir-fry 1 to 2 minutes or until outside surface of beef is no longer pink. (Do not overcook.)
- Remove cooked beef and set aside.
- Repeat with remaining beef.
- Combine beef, mushrooms, coleslaw mix, green onions and cornstarch mixture in skillet.
- Cook and stir until sauce is thickened and bubbly.
- Spread hoisin sauce on tortillas.
- Spoon beef mixture down center.
- Fold bottom edge over filling; fold right and left sides to center, overlapping.