

Meredith's Easy Moo Shu Pork

Courtesy of Meredith Deeds

Ingredients:

1 tablespoon hoisin sauce, plus more for serving
3 tablespoons rice vinegar
1 (3/4-pound) pork tenderloin, trimmed, cut in half lengthwise and sliced into thin strips
1 teaspoon plus 2 tablespoons vegetable or canola oil, divided
2 eggs
1 pinch of salt
10 ounces shiitake mushrooms, stemmed and sliced thinly (I had some button mushrooms in my fridge so I ended up using those and augmenting them with shiitakes)
1/2 cup shredded carrots
1 (10-ounce) bag finely cut coleslaw (without dressing). You may of course shred your own cabbage in season, but it's awfully easy to purchase it shredded!
1 bunch green onions, trimmed and thinly sliced
16 Bibb lettuce leaves or small flour tortillas as needed

Instructions:

Whisk the hoisin sauce and vinegar together in a medium bowl. Add the pork and marinate for at least 10 minutes. (I got distracted and ended up marinating it for more than an hour. It was still terrific.)

Heat 1 teaspoon oil in a wok or large skillet over medium-high heat. Whisk together the eggs and the salt in a small bowl. Add the egg mixture to the hot wok and stir until the eggs are just set. Transfer the eggs to a plate, and cut them into thin strips. Wipe out the pan.

Heat 1 tablespoon oil in the same wok or skillet over high heat. Remove the pork from the marinade; allow the excess marinade to drip off (reserving the remaining marinade). Stir-fry the pork until it browns, about 3 minutes. Transfer the pork and any liquid in the wok or skillet to a plate or bowl.

Add the remaining 1 tablespoon vegetable oil to the skillet; when it is hot, add the mushrooms and stir-fry until slightly golden, about 2 minutes. Add the carrots and the coleslaw and cook until wilted, about 3 minutes. Add the pork, the reserved marinade, and the green onions; stir-fry 2 more minutes. Toss the pieces of egg into the mixture at the last minute.

Serve the stir-fry in the lettuce leaves or tortillas with more hoisin sauce.

Meredith says that this dish serves 6. When one of those 6 is a hungry teenager who loves moo shu and stuffs his pancake VERY full, it may serve only 5!