Moo Shu Shrimp

* 3 tablespoons soy sauce or tamari
* 1 tablespoon sesame oil
* 2 tablespoons hoisin sauce, plus more for serving
* 3 tablespoons peanut or canola oil
* 8 cups vegetables of choice, cut into 1” strips: sweet peppers, celery stalks, carrots, mushrooms, Chinese cabbage
* 1 tablespoon minced garlic
* 1 tablespoon minced ginger
* 1 tablespoon scallion, minced
* 2 eggs, beaten
* 2 tablespoons dry sherry, or Chinese rice wine if you can find it
* 6 – 8 flour tortillas, heated

1. In a small bowl, mix together the soy sauce, sesame oil, and hoisin sauce. Set aside.
2. Place the wok over high heat and add a tablespoon or so of oil. Add half of the vegetables and stir fry until desired doneness, around 2 minutes. Pour veggies in a bowl and set aside.
3. Add the remaining oil and garlic, ginger, and scallion. Stir-fry until aromatic. Then add the remaining vegetables and stir-fry until desired doneness. Add the vegetables that were previously cooked back into the wok.
4. Stir in the sauce mixture.
5. Make a well in the middle of the vegetable mixture, pour in the egg, and let it set for 30 seconds or so, and then break up into vegetables.
6. Pour the dry sherry into the mixture.

Set aside while you cook the shrimp.

Pan-Seared Shrimp with Ginger Hoisin Glaze

* 2 tablespoons hoisin sauce
* 1 tablespoon rice vinegar
* 1 ½ teaspoons soy sauce
* 2 teaspoons minced or grated fresh ginger
* 2 green onions, thinly slice
* 2 teaspoons water

Mix glaze ingredients together in a small bowl and set aside.

* 1 ½ pounds large shrimp, peeled and deveined
* ¼ teaspoon salt
* ¼ teaspoon ground red pepper flakes
* 1/8 teaspoon sugar
* 2 tablespoons vegetable oil

1. Make sure your shrimp is as dry as possible. Sprinkle with salt, red pepper flakes, and sugar.
2. Place a large skillet over high heat and add 1 tablespoon of the oil. Add half of the shrimp to the skillet in a single layer and cook until spotty brown and the edges turn pink, for a minute or so. Flip each shrimp and cook for about 30 seconds.
3. Remove from skillet and repeat process with the rest of the shrimp.
4. Remove from the heat and add back the first batch, then the glaze. Cover for a couple of minutes.

Make your Chinese burrito by taking the warm tortilla, placing vegetables down the middle, topping with a row of shrimp, and then folding over. You may want to top with additional hoisin sauce.

Serves 6