



Texas BBQ Pulled Pork Sliders

with Creamy Ranch Slaw & Pickles

20-30min 2 Servings

Pulled pork may be the most satisfying meal of all time. To make it, fork-tender pieces of slow-cooked pork shoulder are coated in sweet-tangy barbecue sauce. The saucy meat is sandwiched in soft buns, with creamy slaw, fried shallots, and bread-and-butter pickles. We like slaw and pickles in our sandwiches, but you can serve them on the side. Just don't leave them out! The combo of tastes and texture is way too good for that.

What we send

- 1½ lbs green cabbage (use half)
- 1 carrot
- ranch seasoning (use 2¼ tsp)
7
- 1 oz mayonnaise 3,6
- 1 shallot
- ½ lb pkg pulled pork
- 2 oz barbecue sauce
- 2 potato buns 1
- 2 oz pickles 12

What you need

- neutral oil, such as canola
- white wine vinegar 17
- sugar
- kosher salt & pepper

Tools

- box grater
- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 40g, Carbs 69g, Proteins 35g



1. Prep vegetables

Halve **cabbage** through the core; remove and discard outermost leaves, then thinly slice one half of the cabbage crosswise into thin ribbons (save rest for own use). Trim **carrot**, then coarsely grate using the large holes of a box grater.



2. Make slaw

In a medium bowl, whisk to combine **ranch seasoning**, **mayonnaise**, **1 tablespoon oil**, **2 teaspoons vinegar**, and **½ teaspoon sugar**. Add **sliced cabbage** and **grated carrots**; toss to coat. Season to taste with **salt** and **pepper**.



3. Fry shallots

Halve, peel, and thinly slice **all of the shallot**. Heat **½ inch oil** in a medium skillet over medium until shimmering. Add shallots and cook, stirring frequently with a fork, until lightly golden, 3–5 minutes. Drain on paper towels and season lightly with **salt**.



4. Broil pork

Heat broiler to high with top rack 6 inches from heat source. Place **pulled pork** on a rimmed baking sheet, breaking up pork into bite-size pieces, then arrange in an even layer. Broil on top oven rack until heated through and crisp in parts, 3–4 minutes (watch closely).



5. Add sauce to pork

Toss **pork** with **barbecue sauce** directly on the baking sheet. Broil on top oven rack until sauce is caramelized in spots, 2–3 minutes more (watch closely).



6. Assemble & serve

Once **pork** is cooked, remove from oven and place buns, cut sides up, directly on top oven rack. Broil until lightly toasted, 1–2 minutes (watch closely). Spoon **pulled pork** onto **toasted buns**; top with **pickles** and **some of the slaw and fried shallots**. Serve **pulled pork sandwiches** with **remaining slaw** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**