

# DINNERLY



## Tailgate! Pulled Pork Cheddar Biscuit Sliders

with Pickles 



40-50min



2 Servings

No matter what happens during the game, pulled pork and cheddar biscuit fans alike will thank you for showing up with these bad boys. The best part? We reduced the prep with our ready to heat pulled pork. No one has to know that you didn't spend hours hovering over the slow cooker, waiting for that perfect tenderness. Touchdown! We've got you covered! (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 slider)

## WHAT WE SEND

- 5 oz self-rising flour <sup>2</sup>
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- ½ lb pkg ready to heat pulled pork
- 2 oz barbecue sauce
- ¾ oz dill pickles

## WHAT YOU NEED

- 4 tbs unsalted butter <sup>1</sup>
- kosher salt & ground pepper
- sugar
- milk <sup>1</sup>
- apple cider vinegar (or red wine vinegar)
- all-purpose flour <sup>2</sup>
- neutral oil

## TOOLS

- rimmed baking sheet

## ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 290kcal, Fat 17g, Carbs 23g, Protein 13g



### 1. Start biscuits

Preheat oven to 425°F with racks in the center and upper third. Line a rimmed baking sheet with parchment paper.

Cut **4 tablespoons butter** into ½-inch pieces. In a medium bowl, combine **1 cup self-rising flour, butter, and ½ teaspoon each of salt and sugar**. Use fingers to work butter into flour mixture until butter is the size of small peas. Stir in **cheese** with a fork to combine.



### 2. Form biscuits

To bowl with **flour and butter mixture**, stir in **½ cup cold milk** and **¼ teaspoon vinegar** until combined. Transfer to a **floured** work surface and gently knead until **dough** just comes together (be careful not to overwork).

Roll or press dough into a 6-inch (½-inch thick) square; fold in half like a book. Cut into 6 equal-sized **biscuits**.



### 3. Bake biscuits

Place **biscuits** on prepared baking sheet, spread 1 inch apart. Brush tops with **oil** and season with **a few grinds of pepper**. Bake on center oven rack until tops are lightly golden and biscuits are puffed and layered, 15–18 minutes. Transfer to a wire rack to cool slightly.



### 4. Cook pork

While **biscuits** cool, switch oven to broil. On same baking sheet, break **pork** into smaller pieces using fingers or 2 forks.

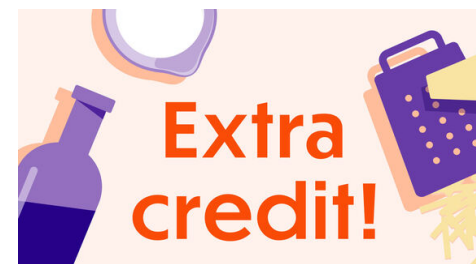
Broil on upper oven rack until well browned in spots and crispy, stirring halfway through, 8–10 minutes (watch closely as broilers vary). Add **barbecue sauce** and **1 tablespoon water**, tossing to coat.



### 5. Assemble & serve

Cut **biscuits** in half.

Serve **cheddar biscuit sliders** with **BBQ pork** and **pickle slices** sandwiched in between. Enjoy!



### 6. Side slaw!

BBQ and coleslaw go together like peas in a pod. Mix together your favorite shredded cabbage blend with mayo, vinegar, salt, and pepper.