

MARLEY SPOON



Tailgate! Pulled Pork Sliders

with Crispy Onion Rings & Apple Slaw

 1h  2 Servings

Football watching (and gametime eating) season is upon us and we want your guests to be talking about the food for weeks to come. Pulled pork biscuit sliders are impressive enough, but wait til you pull out your ultra-crispy homemade onion rings. A crisp apple and cabbage slaw ties it all together while ranch dressing and barbecue sauce are here for all your dipping needs. (Serves 12—nutrition reflects 1 portion)

What we send

- 4 (2½ oz) biscuit mix ^{1,2,3,4}
- 1 lb red cabbage
- 1 Granny Smith apple
- 1 yellow onion
- 2 (½ oz) honey
- ¼ oz cornstarch
- 5 oz self-rising flour ⁴
- 2 (½ lb) pkgs ready to heat pulled pork
- 2 (4 oz) barbecue sauce
- ¾ oz dill pickles
- 2 pkts ranch dressing ^{1,2}

What you need

- all-purpose flour ⁴
- 2 Tbsp butter, melted ²
- kosher salt & ground pepper
- 1 large egg ¹
- neutral oil, for frying
- red wine vinegar

Tools

- parchment paper
- rimmed baking sheet
- large skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 400kcal, Fat 26g, Carbs 33g, Protein 7g



1. Prep biscuits

Preheat oven to 425°F with racks in the center and upper third.

In a large bowl, stir to combine **½ cup water** and **all of the biscuit mix** with a spatula until a soft **dough** forms (do not overmix).

Place on an **all-purpose floured** work surface. Roll or stretch into an 8x6-inch rectangle (about ½-inch thick). Cut into 12 pieces. Transfer to a parchment-lined rimmed baking sheet.



4. Cook pork

On reserved 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 **half of the barbecue sauce** and **1 tablespoon water**, tossing to coat.



2. Bake biscuits & prep

Brush tops of **dough** with **2 tablespoons melted butter** and sprinkle with **salt** and **pepper**. Bake on upper oven rack until lightly golden and puffed, 10-15 minutes.

While **biscuits** cool, switch oven to broil; reserve baking sheet. Cut **half of the cabbage** into thin shreds (save rest for own use). Core **apple**; cut into matchsticks. Thinly slice **onion** and separate rings.



5. Fry onion rings

While **pork** cooks, heat **¼-inch oil** in a large skillet over medium-high until shimmering. Dip **onion rings** in **batter**, shaking off any excess. Working in batches, add to skillet in a single layer (careful, oil may splatter). Cook until golden-brown, about 2 minutes per side. Transfer to a wire rack set over a baking sheet. Lightly season with **salt** and **pepper**.



3. Make slaw & batter

In a medium bowl, whisk together **2 tablespoons oil**, **¼ cup vinegar**, and **all of the honey**. Add **cabbage** and **apples**; season with **salt** and **pepper**. Toss to coat.

In a second medium bowl, whisk together **cornstarch**, **½ cup each of self-rising flour and water**, **1 large egg**, **1 teaspoon salt**, and **a few cracks of pepper**.



6. Finish & serve

Cut **biscuits** in half.

Serve **biscuits** and **pulled pork** with **apple slaw**, **pickles**, **onion rings**, **ranch**, and **remaining barbecue sauce** alongside. Enjoy!