



Texas BBQ Pulled Pork Sliders

with Creamy Ranch Slaw & Sweet 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
- 1 oz mayonnaise ^{1,2}
- ranch spice (use 2¼ tsp) ³
- 1 shallot
- ½ lb pkg pulled pork
- 2 oz barbecue sauce
- 2 potato buns ⁴
- 2 oz bread & butter pickles

What you need

- neutral oil
- white wine vinegar (or apple cider vinegar)
- sugar
- kosher salt & ground pepper

Tools

- box grater
- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 930kcal, Fat 49g, Carbs 70g, Protein 34g



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). Scrub and trim **carrot**, then coarsely grate on the large holes of a box grater.



2. Make slaw

In a medium bowl, whisk to combine **mayonnaise**, **2¼ teaspoons ranch seasoning**, **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

Preheat broiler to high with top rack 6 inches from heat source. Halve and thinly slice **all of the shallot**. Heat **⅓ 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. Use a slotted spoon to transfer fried shallots to paper towels to drain and season lightly with **salt**.



4. Broil pork

On a rimmed baking sheet, break up **pork** into bite-size pieces, arranging in an even layer. Broil on top oven rack until heated through and crisp in parts, 3-4 minutes (watch closely as broilers vary).



5. Sauce pork & broil

Carefully 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

Place **buns**, cut sides up, directly on top oven rack and broil until lightly toasted, 1-2 minutes (watch closely). Spoon **pulled pork** onto **toasted buns**, then top with **pickles** and **some of the slaw and fried shallots**. Serve **pulled pork sandwiches** with **remaining slaw and fried shallots** alongside. Enjoy!