

# Pulled Pork & Slaw Rolls



*Recipe supplied by MasterFoods.*

## **Ingredients**

1 ½ cups (350 mL) salt reduced chicken stock

1/3 cup (80 mL) apple cider vinegar

1/3 cup MasterFoods™ Born In The Flames Hickory & Brown Sugar Barbecue Sauce, plus additional for serving

1 tsp MasterFoods™ Oregano Leaves

1/2 tsp MasterFoods™ Chilli Flakes

500 g Pork loin, cut into 4 chunks

6 potato rolls or similar, split and lightly toasted

3 cups (about 150 g) mixed cabbage slaw

## **Method:**

1. In a large pot over a medium heat, bring chicken stock, apple cider vinegar, Born In The Flames Hickory & Brown Sugar Barbecue Sauce, oregano and chilli flakes to a simmer. Add the pork

and simmer covered over a medium-low heat for 20-30 minutes, or until the pork is cooked through.

2. Remove the pork and cover to rest for 10 minutes. While the meat is resting, increase the heat to medium-high and cook the sauce for 8 minutes, or until slightly thickened.
3. Using two forks or tongs, shred the pork into strands and chunks. Add the pork and any resting juices to the thickened sauce. Stir and toss well to coat.
4. Serve by spooning required amount of pork onto rolls and topping with slaw.