Pulled Pork Sliders



Perfect for entertaining large groups. Prepare a big batch ahead of time and feed plenty of hungry mouths fast!

Ingredients

- 2¹/₂ Cups (375g) Pulled Pork
- 1/2 Cup Mayonnaise
- 2 Tablespoons Tomato Ketchup
- 450g Packet American-style Coleslaw Kit
- 8 Slider Buns, Split and Toasted

Method:

- 1. Make coleslaw as per packet instructions. Set aside.
- 2. To make slider sauce, combine mayonnaise and tomato ketchup in a bowl. Set aside.
- Heat a medium frying pan over medium heat. Add pulled pork. Heat, stirring occasionally, for 4
 -5 minutes until hot. Season with salt and pepper.
- 4. Spread cut sides of buns with mayonnaise mixture. Top with coleslaw and warmed pulled pork.
- 5. Top sliders with bun tops and serve.