



# BBQ PORK SLIDERS WITH APPLE SLAW



**Golden Tiger**

Crispy **Pork Nuggets** tossed in a Carolina BBQ sauce, topped with apple slaw and served on sliders buns. Yield: 1 Serving

## Sandwich Ingredients:

6 Each	<b>Pork Nuggets</b> [#54005], Prepared According to Package Directions
2 Tbsp.	Carolina BBQ Sauce
3 Each	Slider Buns

## Apple Slaw Ingredients:

2 Tbsp.	Apple Cider Vinegar
¼ Cup	Mayonnaise
2 tsp.	Sugar
To Taste	Salt & Black Pepper
¼ Cup	Green Cabbage, Shredded
¼ Cup	Red Cabbage, Shredded
¼ Cup	Carrots, Shredded
¼ Cup	Apples, Julienned

## Directions:

1. In a medium mixing bowl, add the apple cider vinegar, mayonnaise, sugar, salt and black pepper and whisk until combined.
2. Add in the green cabbage, red cabbage, carrots and apples to the mixing bowl and fold in the dressing until it is evenly coated.
3. Place the **Pork Nuggets** in a medium mixing bowl and toss them in the Carolina BBQ sauce.
4. Assemble the sliders starting with the bottom half of the bun and layering it with Carolina BBQ tossed **Pork Nuggets**, apple slaw and finish with the top half of the bun.

