

# PULLED PORK SLIDERS WITH RED CABBAGE & HORSERADISH SLAW

Pulled pork sliders that are packed with a sweet Red Onion Relish, Red Cabbage and Horseradish Slaw



PREP TIME  
15 MIN



COOK TIME  
10 MIN



SERVINGS  
4



## Ingredients



- 8 slider buns
- 320g pulled pork
- 60g [Blenders Barbecue Sauce](#)
- 100g [Blenders Red Onion Relish](#)
- 40g [Blenders Real Mayonnaise](#)
- 40g shoestring onions
- 1 beef tomato, sliced
- 80g baby gem lettuce, chopped

For the Slaw:

- 1 small head of cabbage, finely sliced
- 2 carrots, grated
- 120g [Blenders Real Mayonnaise](#)
- 20g [Blenders Horseradish](#)

## Allergens

Contains no allergens

## Method

1. Make the slaw by combining the cabbage, carrot, [Blenders Real Mayonnaise](#) and [horseradish sauce](#) in a bowl and set aside in the fridge.
2. In a small pot gently heat the pulled pork with the [barbecue sauce](#).
3. Spread the mayonnaise on the bottom half of each slider. Add some lettuce and a slice of tomato. Gently spoon on some warm pork and top with [Blenders Red Onion Relish](#) and shoestring onions. Add a large tablespoon of slaw and enjoy!
4. Note: Can also be served as a standard sized burger

