



CRISPY ONION PULLED PORK SANDWICH



A toasted brioche bun topped with smoky pulled pork, tangy BBQ sauce, crispy **Battered Onion Straws**, dill pickles and creamy coleslaw. Yield: 1 Serving

Ingredients:

¼ Cup	Battered Onion Straws [#21074], Prepared According to Package Directions
1 Each	Brioche Bun, Split & Toasted
5 Each	Dill Pickle Slices
1 Cup	BBQ Pulled Pork, Prepared
2 Tbsp.	BBQ Sauce
¼ Cup	Coleslaw, Prepared

Directions:

1. Top the bottom half of the brioche bun with the dill pickle slices and BBQ pulled pork.
2. Spread the BBQ sauce on top of the pulled pork and top with coleslaw and **Battered Onion Straws**.
3. Place the top half of the brioche bun on top of the **Battered Onion Straws**.

