



SPICY CHEDDAR BBQ SUNDAE



A bowl filled with mashed potatoes, BBQ pulled pork, creamy coleslaw and crispy **Spicy Cheddar Onion Petals**. Yield: 2 Servings

BBQ Sundae Ingredients:

| | |
|---------|---|
| 6 Each | Spicy Cheddar Onion Petals [#0293420], Prepared According to Package Directions |
| 2 Cups | Mashed Potatoes, Prepared |
| ½ lb. | BBQ Pulled Pork, Prepared |
| Garnish | Scallions, Sliced |

Coleslaw Ingredients:

| | |
|----------|-------------------------|
| 1 Tbsp. | Mayonnaise |
| 1 Tbsp. | Apple Cider Vinegar |
| 1 Tbsp. | Sugar |
| To Taste | Salt & Black Pepper |
| ¼ Cup | Green Cabbage, Shredded |
| ¼ Cup | Red Cabbage, Shredded |
| ¼ Cup | Carrot, Shredded |

Directions:

1. In a small mixing bowl, whisk together the mayonnaise, apple cider vinegar, sugar, salt and black pepper.
2. Fold in the green cabbage, red cabbage and carrot until evenly coated to make the coleslaw.
3. Place the mashed potatoes into a serving dish and top with BBQ pulled pork, coleslaw and **Spicy Cheddar Onion Petals**.
4. Garnish with scallions.

