

### Pulled Pork Slider



An asian take on pork sliders served sweet and spicy with Minor's General Tso's pulled pork. Sweet Plum and wasabi slaw adds crunch and a little bit of a kick.

Yield	4-1/2 oz
Serves	1
Preparation time	2 minutes

#### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1.5	oz			Pork, fresh, loin, whole, cooked, braised	pulled, hot
2	tsp			<u>MINOR'S® General Tso's RTU Sauce 4x0.5 gal.</u>	
1	oz	1/4 cup		Sweet Plum and Wasabi Slaw - prepared	(see recipe)
1.3	oz	1 each		Bread, whole-wheat, slider buns	

#### Preparation Steps

1. Sauce pulled pork with Minor's General Tso's RTU Sauce.
2. Top with guest's choice of slaw, Signature Sauce and toppings (see recipe for Honey Citrus Pepper Pineapple Salsa and Signature Sauce Matrix).
3. Place bun on top.

#### Chef's tip

Garnish with crispy onions. For more options, offer a choice of protein or signature vegetable accompanied by a Signature Sauce from the matrix.

#### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	241.3
Energy (Kj)	1141.9
Protein (g)	16
Carbohydrate, total (g)	33.5
Fats, total (g)	5.2
Sugars, total (g)	12.2
Fats, saturated (g)	1.6
Fiber, total dietary (g)	3.3
Sodium (mg)	571.1
Calcium (mg)	22.5
Cholesterol (mg)	33.6
Iron (mg)	1.7
Vitamin A (µg_RAE)	25.7
Vitamin C (mg)	9.8

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.