



**READY TO COOK**  
BY HARRIS FARM

# BBQ PULLED PORK ROLLS WITH CABBAGE SLAW, BLUE CHEESE DRESSING & VEGGIE CRISPS



PREP  
**15 min**



COOK  
**15 min**



SERVES  
**4**

## INGREDIENTS:

- > 800g Smoky Barbeque Pulled Pork
- > ¼ Savoy Cabbage
- > 1 Carrot
- > 300ml Blue Cheese Dressing
- > ½ Bunch Chives
- > 100g Mix Vegetable Chips
- > 120g Mix Salad Leaves
- > 4-6 Brioche Rolls

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper

# METHOD - GET COOKING!



**1** Heat up the **pulled pork** as per packet instructions.

**2** Finely slice the **cabbage and chives**. Grate the **carrot**. Add all ingredients to a **mixing bowl**. Add the **blue cheese dressing** and season with salt and pepper. **Mix throughout**. Set aside in the **fridge**.

**Cut the brioche rolls in half** and **warm them up** on a frying pan for 10 seconds.

**3** Assemble your **bricche rolls** with **blue cheese cabbage slaw** and **BBQ pulled pork**. Serve with **veggie crisps**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)