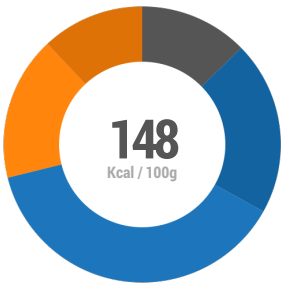


# Mini Gochujang Pulled Pork Sliders

By Oliver Lloyd from Brakes



CALORIES:

**58.5% Carbs**

**12.7% Protein**

**28.9% Fat**

CONTAINS:

WHEAT

EGGS

MILK

SESAME

SOYA

MAY CONTAIN:

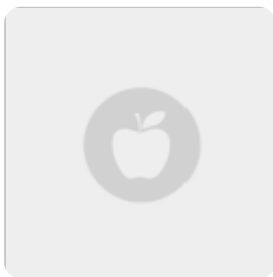
OATS, BARLEY, RYE

CELERY

MUSTARD

Recipe Ingredients ...	Quantity:	Description:
135022 Korean Gochujang Pulled Pork	70g	
107577 La Boulangerie Mini Brioche Burger Bun - BRAKES	80g	2x Each
128591 Pureety Classic Korean Gochujang Sauce	30g	
10473 Spring Onions Bunch - BRAKES	15g	0.15x Each
525271 Red Peppers - BRAKES	15g	0.02x Each
113885 Herb Bunched Coriander - BRAKES	2g	0.02x Each
134755 Naked Naked Jalapeno Slaw	50g	
10233 Radish - BRAKES	5g	0.04x Each
113723 Midland Snacks Pork Scratchings	10g	
131165 Black Sesame Seeds - BRAKES	2g	0x Each
134544 Kuhne Crispy Fried Onions - BRAKES	5g	0.01x Each

## 1 Serving



 **Product code**

 **Barcode**

 **284g / 428kcal**

 **Serving per pack**

 **Net pack weight**

### Cooking Instructions & Notes

#### Preparation:

Defrost the buns

Mix the scratchings (crushed), crispy onions and sesame seeds together

#### Method:

1. Slice the radish, spring onion, red pepper and mix with the jalapeno slaw and some gochujang dressing.
2. In a pan over a medium heat warm the gochujang sauce and mix with the pulled pork - heat through
3. Warm a small amount more of the gochujang and roll the bun top into the sauce.
4. Sprinkle the bun top with the crispy onions, black sesame seeds, and crushed scratchings.
5. Spoon the heated pulled pork onto the sliders bun base, top with the slaw and finish with the decorated bun top - serve.