



# SMOKY PULLED PORK NACHOS & COLESLAW

SERVES

4

INGREDIENTS	METHOD
<p><i>Pulled Pork:</i></p> <p>600-700 grams boneless pork shoulder (1.2kg bone in)</p> <p>1 can tinned tomatoes</p> <p>½ cup smoky bbq sauce</p> <p>2 tablespoons chipotle sauce</p> <p>1 teaspoon ground cumin</p> <p>1 teaspoon chilli flakes (optional)</p> <p><i>Coleslaw:</i></p> <p>¼ red cabbage, finely sliced</p> <p>¼ green cabbage, finely sliced</p> <p>1 carrot, peeled and grated</p> <p>½ red capsicum, sliced</p> <p>Handful of fresh coriander leaves – roughly chopped</p> <p>¼ cup mayo or your favourite dressing</p>	<p>Serve with Tostitos Rounds Lightly Salted tortilla chips, sour cream, limes and sweet chilli sauce.</p> <p>Place the pork shoulder in the slow cooker and add the tinned tomatoes, bbq sauce, chipotle sauce, cumin and chilli flakes (optional). Cook on low for 4-5 hours until the meat can be easily shredded with forks and the juice is thick and saucy.</p> <p>Toss the coleslaw ingredients with the dressing until lightly coated.</p> <p>Arrange the Tostitos Rounds tortilla chips around the edge of the bowls and add the shredded pulled pork and colourful slaw, then add a dollop of sour cream and a swirl of sweet chilli sauce. Add extra coriander and limes wedges for squeezing.</p> <p><b>TIP: FOR A VEGETARIAN OPTION USE SHREDDED JACKFRUIT INSTEAD OF PORK.</b></p>