

# **Sandwich Sliders**



Serve Information: 4 Sliders

### **INGREDIENTS:**

50g Cabbage, shredded 50g Red cabbage, shredded 1 Carrot, peeled and shredded 1 Shallot 1/2 Bunch flat leaf parsley leaves 80g Mayonnaise 4 Small soft round rolls (approx. 7cm across) 100g Barbeque chicken 100g Pulled pork 80g Barbecue sauce

# **EQUIPMENT:**

Chopping board Sharp knife Scissors Large bowl Several spoons Two forks 2 mixing bowls Serrated knife Tongs Plate

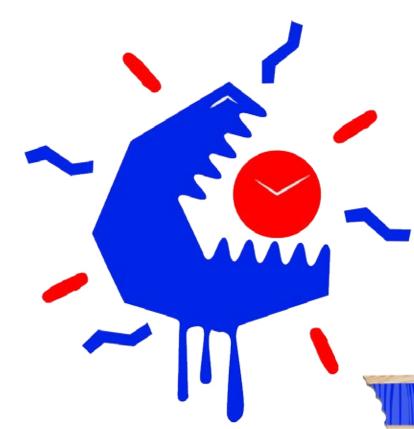


### **METHOD:**

- 1. Use scissors to chop the shallot
- 2. Mix the salad ingredients together in a bowl
- 3. Stir through the mayonnaise
- 4. Use two forks to pull the chicken away in strands
- 5. Mix the chicken with half of the barbecue sauce
- 6. Mix the pulled pork with the other half of the barbecue sauce
- 7. Use a serrated knife to cut the buns in half
- 8. Place the chicken on the bottom of two of the buns
- 9. Place the pork on the bottom of the other two buns
- 10. Top with the coleslaw, place the lids on and place on a plate

# **ADDITIONAL NOTES:**

Peel carrot



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