



Bbq Mac

BBQ seasoned pull pork served with mac & cheese, cole slaw, paired with a side of a honey corn biscuit.

Servings: 10 servings

| Ingredients | Amount | Amount |
|---|---------------|---------------|
| AdvancePierre Foods Fully Cooked Un-Sauced Pulled Pork #68168 | 23.5 oz. | 2 ¾ C. |
| Mac & Cheese, Cooked | 20 oz. | 2 ½ C. |
| BBQ Sauce | 4 oz. | ½ C. |
| Cole Slaw/Purple Cabbage Mix | 40 oz. | 5 C. |
| Ranch Dressing | 5 oz. | ½ C. |
| Rich's Honey Corn Biscuit | | 5 ea. |

DIRECTIONS:

1. Head Pulled Pork: Stove Top, bring large pot of water to boil and put bag in water and cook to 140°F.
2. CCP: Hold for hot service at 145°F or higher.
3. Heat mac & cheese according to manufacturer instructions.
4. In a large mixing bowl, combine pulled pork and BBQ sauce together.
5. Portion 2 oz. of mac and cheese in serving boat.
6. Top mac and cheese with 2.35 oz. of BBQ pulled pork.
7. Drizzle ½ oz. of ranch dressing on top.
8. Serve ½ cup cole slaw and ½ honey corn biscuit on the side.

AdvancePierre® PRODUCTS USED:

#68168, AdvancePierre Foods Fully Cooked Un-Sauced Pulled Pork

SKU Number: 68168

| | |
|------------|----------|
| CN Portion | 2.35 oz. |
| M/MA (oz) | 2.00 |

| | |
|-------------------|------|
| Grain (oz) | 0.00 |
| Vegetable (oz) | 0.00 |
| Calories | 80 |
| Total Fat (g) | 2.00 |
| Saturated Fat (g) | 0.50 |
| Sodium (mg) | 160 |
| Carbs (g) | 0 |
| Protein (g) | 14 |

