



BAR-B-Q PORK WITH GREEN APPLES AND CABBAGE ON FRENCH SUB

A southern take on the submarine sandwich. Sweet honey mustard dresses a crunchy cabbage and tart appleslaw - the perfect counterpoint to rich barbecued pulled pork.

Yield: 1 portion

INGREDIENTS

- 1 Each **RICH'S** FULLY BAKED FRENCH ROLL SUBMARINE (#87799)
- 1 tsp. Butter
- 6 oz **RICH'S** HICKORY SMOKED PULLED BAR-B-Q PORK IN TRADITIONAL STYLE SAUCE (#07966)
- 3 C Shredded Cabbage
- 3/4 C Gala or pink lady green apple julienne with skin
- 3/4 C Carrots, julienne
- 3/4 C Honey Mustard
- 3 tsp. Cracked Black Pepper



DIRECTIONS

- 1 Mix green cabbage, apple julienne, carrot julienne, honey mustard dressing, and black pepper together in a separate bowl. Set aside for use later as Apple Honey Mustard Slaw.
- 2 Bake roll according to package directions. Once cool, split bun and spread with butter. Toast on a flattop or griddle until golden brown.
- 3 Heat pulled pork and spoon onto bottom half of sub roll. Top with slaw, close sandwich.