



Pulled Pork and white BBQ tater puffs

Tater Puffs® topped with white BBQ pulled pork, winter slaw, and white cheddar

INGREDIENTS

4 oz. Lamb Weston® Tater Puffs® (H30)

4 oz. pulled pork

2 oz. White BBQ sauce (see recipe)

1 radicchio

1 green apple

1 tbsp. stone ground mustard

1 lemon

2 oz. white cheddar

White BBQ sauce:

1 cup mayo

½ cup apple cider vinegar

¼ cup stone ground mustard

¼ cup horseradish

1 tsp. paprika

Salt and pepper to taste

DIRECTIONS

<u>Winter slaw: </u>

Finely shred radicchio and julienne apple.

Toss together radicchio and apple with mustard and lemon juice – season to taste.

Cook puffs to manufacturer’s directions.

Melt cheddar over cooked puffs, top with pulled pork, winter slaw, and white BBQ sauce.

Yield

1 portion