

BVQ Pulled Pork Sandwich with Cheese and Jalapeno Slaw

DEVELOPED BY: University of Iowa

Servings: 1

Ingredients	Quantity	Measure
Barbecue Naked Pulled BVQ	5	Ounces
Sweet Baby Rays	4	Ounces
Hamburger Bun	1	Each
Moocho cheese	1	Ounce
Green cabbage, shredded	1.3	Ounces
Vegan Mayo	.6	Ounces
Apple cider vinegar	1	Teaspoon
Carrots, shredded	.4	Ounces
Jalapenos, minced	.2	Ounces
Agave nectar	.6	Ounces
Salt, kosher		Dash
Celery seed		Dash
Mustard powder		Dash
Black pepper, fine		Dash
Parsley, Italian, chopped	2	Teaspoons

Preparation

1. Mix Barbecue Pulled BVQ with BBQ sauce. Heat until warm.
2. Mix cabbage with vegan mayo, vinegar, carrots, agave, jalapenos, salt, pepper, celery seed, parsley, mustard powder and black pepper.
3. Place Moocho cheese on top and heat in oven until cheese begins to melt.
4. Place the BVQ and cheese on bun and top with slaw.

