



## PULLED PORK CHIPOTLE BBQ SANDWICH

Carnitas, a type of fried pork, are a household staple in the Mexican kitchen with its unique and authentic texture and flavor rooted in the traditional cooking methods from Michoacan. Richly seasoned, slow braised and deep-fried, Carnitas make a flavorful and filling main course, but they are also used as ingredients in many other authentic Mexican dishes like tamales, tacos, tortas and burritos. Carnitas are traditionally served accompanied by cilantro, salsa and refried beans.



**20**

Minutes  
Prep Time



**20**

Minutes  
Cook Time



**6**

Servings

## INGREDIENTS

- 1- 15oz package Del Real Foods® Carnitas
- 1/3 cup vegetable oil
- 1/4 cup seasoned rice vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon each: ground black pepper and celery seed
- 1 1/2 cups each: shredded red and white cabbage
- 3/4 cups barbecue sauce
- 1/2 teaspoon chipotle with adobe sauce, pureed
- 6 large French rolls, toasted

## PREPARATION

In large bowl, whisk together oil, vinegar, salt, pepper and celery seed. Add cabbage and toss until mixed well; set aside. In large saucepan, combine barbecue sauce with chipotle puree; blend well. Heat sauce over low heat until hot; stirring often. Slowly add Del Real Foods® Carnitas to chipotle barbecue sauce. Gently stir Carnitas in sauce until heated through; remove from heat. Evenly divide Carnitas mixture among hot toasted rolls and top with approximately 1/2 cup coleslaw. Enjoy!