

Less than 30 minutes

Serves 4

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Ingredients:

- $\frac{2}{3}$ cucumber, sliced lengthways
- 1 red onion, sliced
- $\frac{1}{4}$ cup (60ml) white balsamic vinegar
- 2 Tbsp (30ml) castor sugar
- Salt and milled pepper
- Handful fresh mint, chopped
- 4-6 rolls of your choice
- 1 packet (500g) BRM pulled pork, heated
- 1 punnet (300g) PnP coleslaw
- Mayonnaise, to taste

Method

COOK'S NOTE

For a delicious slaw, shred PnP whole red cabbage and toss with yoghurt and mayonnaise.

1. Toss cucumber, onion, balsamic vinegar, sugar and seasoning in a bowl and set aside to pickle for 20 minutes.
2. Drain and stir mint through.
3. Slice rolls and top with hot pork, coleslaw and pickle mixture.
4. Dollop with mayonnaise just before serving.