

Tropical Pulled Pork Sliders with Mango Coleslaw

Yield: 13 min
Total Time: 480 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-mango-coleslaw-recipe>

Ingredients:

- 4 pounds pork shoulder trimmed and cut into large chunks
- 1/2 onion diced
- 1 cup pineapple juice
- 1/2 cup water
- 1/2 tablespoon cayenne
- 1 tablespoon salt
- 1 tablespoon pepper
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1/2 tablespoon brown sugar
- 12 Hawaiian rolls King's, cut in half and toasted
- 1/3 cup barbecue sauce your favorite citrus, optional
- 14 ounces coleslaw
- 1 mango peeled and thinly sliced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 1/2 tablespoons mayonnaise
- 1 1/2 teaspoons Sriracha
- 1 lime

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 95 milligrams
4. Fat: 14 grams
5. Fiber: 5 grams
6. Protein: 32 grams

7. SaturatedFat: 3.5 grams
 8. Sodium: 1020 milligrams
 9. Sugar: 10 grams
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