

Jolly Fine Recipe

Pulled Pork & Goats Cheese Quesadillas

Recipe

| Ingredient | Amount |
|-----------------------|--------|
| Pulled Pork | 450g |
| Red Pepper, sliced | 2 |
| Yellow Pepper, sliced | 2 |
| Jalapeno | 2 |
| Flour Tortillas | 8 |
| Goats Cheese | 300g |



Method

1. Preheat oven to 200°C.
2. Warm the oil in a pan and add the bell peppers. Cook, stirring occasionally, until browned and very tender. Add the jalapeno, cover and cook over a moderate heat for about 5 minutes.
3. Spread a thin layer of goats cheese over the surface of each tortilla.
4. Spoon the pulled pork and bell pepper mixture over the goats cheese and fold the tortillas in half.
5. Cook each tortilla individually in a griddle pan, turning once, for about 6 minutes. Transfer to a baking sheet to keep warm in the oven.
6. Cut in half and serve immediately.



Jolly Fine Recipe

Pulled Pork, Peach and Coriander Salad

Serves 4

Recipe

| Ingredient | Amount |
|------------------------|---------------|
| Pulled Pork | 400g |
| Rice Vinegar | 6 tablespoons |
| Olive Oil | 3 tablespoons |
| Brown Sugar | 4 tablespoons |
| Ground Ginger | 2 teaspoon |
| Ground Allspice | 1/2 teaspoon |
| Salt & Pepper | To taste |
| Mixed Salad Leaves | 170g |
| Peach | 4 |
| Small Red Onion | 1 |
| Coriander | 1small bunch |
| Toasted Sliced Almonds | 2 tablespoons |



Method

1. In small bowl, whisk together the rice vinegar, olive oil, brown sugar, ginger, and allspice. Season with salt and pepper. Set dressing aside.
2. In a large mixing bowl, combine the salad leaves, peach, onion, and coriander. Add some of the dressing and toss.
3. Arrange salad on 4 plates and top with pork. Drizzle some of remaining dressing over pork, top with almonds, and serve.



Jolly Fine Recipe

Pulled Pork Sandwiches

Serves 4

Recipe

| Ingredient | Amount |
|-----------------------|-------------|
| Pork | 450 |
| Pulled Pork Sauce Mix | 75 |
| Honey | 25 |
| Water | 200 |
| Coleslaw | As required |
| Crusty Bread Rolls | 4 |



Method

1. Place pork into your slow cooker pot.
2. Blend the Pulled Pork Sauce Mix with the water.
3. Cover and cook for 4 hours on HIGH or 8 hours on LOW or until the meat is tender and cooked through (keep covered during cooking, cooking times may vary between slow cooker models).
4. Remove the pork and place on a chopping board. Use 2 forks to pull the meat apart until it is finely shredded. Place the shredded meat back into the sauce and stir in the honey.
5. Slice the bread rolls in half. Spoon in the pulled pork and top with the coleslaw. Serve immediately.

Top Tip – smear a thin layer of oil around your slow cooker pot before adding the ingredient to prevent excess sticking.

