

Tangy Pulled Pork-Less Sandwich

SERVINGS
4

PREP TIME
5 MIN

COOK TIME
15 MIN

TOTAL TIME
20 MIN

Savor the delectable fusion of caramelized onions, canned jackfruit, & BBQ sauce in our Tangy Pulled Pork-Less Sandwich, topped with a two ingredient coleslaw for a vegan delight.



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Ingredients

Directions

1

- Drizzle of Olive Oil
- 1 Small Onion

- Heat a drizzle of olive oil in medium sauté pan.
- Cut onion into thin slices.
- Add onion to hot pan and cook until slightly translucent (approximately 3 minutes).

2

- 1 Can Jackfruit in Brine
- Bottle of Favorite Vegan BBQ Sauce

- While onions are cooking, drain can of jackfruit and roughly chop.
- Add to pan with onions and cook until slightly browned (approximately 5-7 minutes), stirring often.
- Add BBQ to desired consistency and cook another few minutes until slightly caramelized, again stirring often.

3

- Coleslaw
- 1 Bag (14 oz) Cabbage Shreds for Cole Slaw
- 1 Bottle Brianna's Poppyseed Dressing
- Salt & Pepper (To Taste)

WHILE JACKFRUIT IS COOKING PREPARE COLESLAW

- Place cabbage shreds into large bowl.
- Add desired amount of Brianna's Poppyseed Dressing to fully combine with cabbage. Mix well.
- Add salt and pepper to taste, and set aside.

4

- 1 Package Favorite Buns (need approx 4 buns)

- Once jackfruit has caramelized turn off heat and mix well.
- Add desired amount of jackfruit mixture to each bun.
- Top with coleslaw or serve on the side.