

Raspberry Balsamic Glaze Pork Sliders with Coleslaw

Yields 3-4 servings

Ingredients:

- 1 pound boneless pork chops
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup STAR Raspberry Balsamic Glaze
- 1 tablespoons STAR Olive Oil
- 6 slider buns, toasted, for serving

For the coleslaw:

- 6 cups shredded green cabbage
- 1 cup grated carrot
- 1/2 cup mayonnaise
- 1/2 cup Greek yogurt
- 3 tablespoons vinegar
- 2 tablespoons sugar
- 1 tablespoon freshly squeezed lemon juice
- Kosher salt and freshly ground black pepper, to taste

Directions:

1. Season pork chops with salt and pepper, to taste. In a gallon size Ziploc bag or large bowl, combine STAR Raspberry Balsamic Glaze and pork chops; marinate for at least 30 minutes to overnight, turning the bag occasionally.
2. In a large bowl, combine green cabbage and carrot. In a large glass measuring cup or another bowl, whisk together mayonnaise, Greek yogurt, vinegar, sugar, lemon juice, salt and pepper, to taste. Pour mixture over cabbage mixture and stir using a rubber spatula until well combined. Cover and place in the refrigerator for at least one

hour.

3. Heat STAR Olive Oil in a large skillet over medium high heat. Add pork chops and cook, flipping once, until cooked through, about 2-3 minutes. Let rest for 5 minutes before slicing across the grain.
4. Serve sandwiches on slider buns with pork and coleslaw.

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