



# Hawaiian Slow Pulled Pork Sandwiches

## INGREDIENTS

1 (20-oz.) can Hy-Vee pineapple slices in pineapple juice  
1 (10-oz.) bottle teriyaki marinade and sauce  
1 (3½-4-lb.) Hy-Vee boneless Midwest Pork shoulder blade roast  
½ cup Hy-Vee mayonnaise  
¼ cup Hy-Vee apple cider-flavored vinegar  
2 tsp Hy-Vee granulated sugar  
¼ tsp kosher salt  
1 (10-oz.) pkg. shredded red cabbage  
1 jalapeño pepper, sliced and seeded  
1 (16-oz.) pkg. Hy-Vee Bakery brioche hamburger buns, (8-ct.) split and toasted

## PREPARATION

- 1** Drain pineapple, reserving ¼ cup juice. Reserve slices for serving. Combine pineapple juice and teriyaki marinade and sauce in a 4-quart slow cooker. Add pork shoulder; toss to coat. Cover and cook on LOW for 6 to 8 hours or until pork is very tender.
- 2** Remove pork from slow cooker and shred using 2 forks. Return pork to slow cooker. Cover and keep warm.
- 3** For slaw, combine mayonnaise, vinegar, sugar, and salt in a medium bowl. Add cabbage and jalapeño; toss to coat.
- 4** To serve, remove pork from slow cooker using a slotted spoon; serve pork buns with reserved pineapple slices and cabbage slaw.

## NUTRITION FACTS

Calories: 550  
Total Fat: 23g  
Saturated Fat: 6g  
Trans Fat: 0g  
Cholesterol: 105mg

Sodium: 490mg  
Carbohydrates: 56g  
Fiber: 2g  
Sugar: 25g  
Protein: 25g