

BBQ PORK CORN SLAW SANDWICH

ON SWEET POTATO BRIOCHE ROLL

INGREDIENTS

- 1 Each Rich's Sweet Potato Brioche Roll
- 1 Ear of Corn
- Butter
- 1 Jalapeño pepper
- 1 Lime
- Cilantro, Chopped
- Chives, Chopped
- 1 Avocado, Diced
- ½ C Cotija Cheese
- Red Onion, Diced
- Pulled Pork

DIRECTIONS

1. Bake Sweet Potato Brioche Roll as per instructions.
2. Combine butter, a small handful of chives, a small handful of cilantro, and a jalapeno pepper in food processor until smooth.
3. Spread mixture on corn ear. Place in foil. Bake for about 30 minutes.
4. Chop at least a tablespoon more of chives and cilantro. Zest lime.
5. Once cooled, cut the kernels off of each ear of corn. Add the herby butter from each packet.
6. Chop avocado so the pieces are about the same size as a corn kernel. Add that, a few pinches of lime zest and more of the chopped herbs. Squeeze lime over the mixture.
7. Stir in cotija cheese.
8. Arrange on roll.

