

5PLUS5

FIVE INGREDIENTS +
FIVE MINUTES OF PREP!

Pulled Pork BBQ Loafers

Ingredients:

- 10 or 12 oz. pork tenderloin
- 1 cup purchased barbecue sauce
- ¼ cup bottled chili sauce
- 1 white onion, peeled and thinly sliced
- 4 to 6 large soft sandwich buns, split and toasted

Have on hand:

- 2 cups water

Completely line the steam tray of the Aroma® rice cooker with 2 large pieces of aluminum foil to create a spill-proof liner and lightly coat it with cooking spray. Place the pork tenderloin in the tray, drench with the barbecue and chili sauces and scatter the onions over all. Pour the water into the inner pot of the cooker, place the steam tray into the cooker, close the lid and Steam/Cook for 25 to 30 minutes, or until the pork is cooked through. On a large cutting board, shred the pork with a fork. Place the pork in a large bowl and stir in the remaining sauce from the inner pot. Don't be stingy with the sauce – sloppy and juicy is good here. Mound equal portions onto sandwich buns and serve with plenty of napkins and the above-mentioned garnishes.

Serves at least 4 loafers, maybe even 6.

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