



**Pulled Pork in Biscuit Cups with Ranch Slaw**  
Recipe Courtesy of Robin Miller and Tyson Foods

Recipe serves 4

Preparation Time: 10-15 minutes

Cook Time: 15-17 minutes

**Ingredients**

- 1 package (17.6 ounces) *Tyson® Pork Loin in Sweet & Tangy BBQ Sauce*
- 1 package (16.3 ounces) refrigerated, large reduced-fat biscuits
- 1 bag (14 ounces) cole slaw mix (shredded cabbage and carrots)
- $\frac{3}{4}$  cup light ranch dressing

**Preparation Instructions**

1. Preheat oven to 375 degrees Fahrenheit.
2. Empty contents of pork into tray. Using two forks, shred pork by pulling in opposite directions across the grain. Stir pork into BBQ sauce (in tray) until meat is coated and liquid is absorbed. Set aside.
3. Coat a 12-cup muffin pan with cooking spray (coat just 8 cups). Separate biscuit dough into 8 biscuits. Press biscuits into the bottom and up the sides of 8 muffin cups. Spoon an equal amount of pork mixture into prepared biscuit cups. Bake 15-17 minutes, until biscuits are golden brown and pork mixture is hot.
4. Meanwhile, in a large bowl, combine slaw mix and ranch dressing. Toss to coat. Cover with plastic wrap and refrigerate until ready to serve.
5. Top biscuit cups with slaw just before serving.