

LAY'S® BBQ Pulled Pork Sliders

Ingredients

- 1 tbsp brown sugar
- 1 tbsp chili powder
- 2 tsp salt
- 2 tsp pepper
- 1 tsp smoked paprika
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 4 lb boneless pork shoulder
- 2 tbsp olive oil
- 2 cups sodium-reduced chicken broth
- 1 ¼ cups barbecue sauce
- 24 slider buns, split
- 1 bag (7.75 oz) LAY'S® Classic Potato Chips

How to make it

1. Preheat oven to 300°F.
2. In a small bowl, stir together brown sugar, chili powder, salt, pepper, paprika, onion powder and garlic powder; set aside.
3. Rub pork with oil and then rub with spice mixture. Let stand for 10 minutes. Transfer to Dutch oven or large ovenproof saucepan. Add chicken broth to bottom of pan. Cover and bake for 3 to 4 hours or until meat is very tender and pulls apart easily with a fork.
4. Transfer pork to cutting board and shred with 2 forks. Transfer back to Dutch oven with pan juices and remaining broth. Stir in barbecue sauce until well coated. Cover and transfer back to oven. Bake for 10 to 15 minutes or until heated through.
5. Serve pulled pork in slider buns with half the LAY'S® Original Potato Chips. Serve with remaining chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	3 hr 10 min	3 hr 40 min	12

Made with



LAY'S® Classic Potato Chips