Pulled pork chips "special"



Ingredients

4

- 600 g chips
- 320 g pulled pork
- 80 g Bresc Alioli clásico
- 200 g coleslaw
- 40 g barbecue sauce
- 16 bacon rashers
- 4 sprigs salad peas

Preparation method

Mix the pulled pork with the barbecue sauce, then heat. Grill the bacon rashers. Deep-fry the chips. Arrange the pulled pork on top. Garnish with the coleslaw, alioli and a sprig of salad pea.

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