



Pulled Pork Cornbread Skillet

Featuring
Chef Pierre®
Cornbread

A combination of all of your BBQ favorites – pulled pork, cornbread and BBQ sauce in one delicious skillet.

Jazz up your menu with new, tempting appetizers, entrees and desserts



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Ingredients Yield: 1 serving

- 2 portioned slices #08282 Chef Pierre® Cornbread 12"x16" Pre-Cut 30-Slice Jalapeño*
- 4 oz Pulled pork
- Barbecue sauce
- Cilantro

Assembly

- 1 Thaw and warm cornbread.
- 2 Place 1 slice cornbread on a warm serving skillet.
- 3 Heat pulled pork until hot, spoon onto skillet next to cornbread.
- 4 Top pork with remaining cornbread.
- 5 Drizzle barbecue sauce over pork and cornbread.
- 6 Garnish with cilantro.
- 7 Serve with additional barbecue sauce.

*#20333 Chef Pierre® Cornbread 12"x16" Pre-cut 30-Slice Southern Style*may be substituted.

Nearly
31%
of American
cuisine menus
offer cornbread
Datassential MenuTrends
2022

Men are big fans
of Cornbread, eating
it even more than
females by
11%
Technomic 2022

SaraLeeFrozenBakery.com/Recipes