BBQ TURKEY TENDERLOIN SLIDERS

Sticky, smoky and on the table in under ten minutes. The turkey is already cooked, so the pan is only there to warm it through and get the sauce glossy.



SERVES 2 (MAKES 4 SLIDERS) ♥ PREP 5 MINS ♥ COOK 5 MINS

WHAT YOU'LL NEED

- 250g Ingham's Turkey Original Breast Pieces, roughly chopped
- ¼ cup BBQ sauce
- 4 mini slider buns
- 1 cup coleslaw
- 2 dill pickles, sliced
- 1 tsp olive oil
- Butter, for the buns (optional)
- Frying pan and tongs

HOW TO COOK

1. Heat the olive oil in a frying pan over medium heat.
2. Add the turkey pieces and warm through for 2–3 minutes, tossing occasionally.
3. Pour in the BBQ sauce and toss to coat. Cook for another minute until glossy and sticky, then take the pan off the heat.
4. Split the buns and toast them cut-side down in the same pan for 30 seconds, they'll pick up whatever sauce is left behind.
5. Load each bun with BBQ turkey, a spoonful of coleslaw and a few pickle slices.
6. Serve straight away, while the buns are still warm.