RUSTIC ROLLS WITH PULLED PORK, BLACK BEANS AND PICO DE GALLO SALSA

INGREDIENTS

FOR THE PICO DE GALLO
4 fresh tomatoes, chopped
1 red onion, finely diced
1 tbsp jalapeño, finely diced
2 garlic cloves, crushed
1 lime, juiced
Fresh coriander, chopped
Salt and pepper for seasoning

FOR THE PULLED PORK
Pork Shoulder 900g
2 garlic cloves, crushed
3 tbsp tomato puree
2 orange, juiced
1 lime, juiced
2 tbsp white wine vinegar
2 tsp dried oregano
2 tsp cumin
2 tbsp water
Salt and pepper for seasoning

TO SERVE
1 tin black beans (in water)
Fresh coriander
Red pickled onions
1 avocado, sliced

METHOD
1. To make the Pico de Gallo, mix all the ingredients together in a bowl with some seasoning and chill in the fridge whilst you make the pulled pork.
2. For the pulled pork, pre heat the oven to 140°C [fan].
3. Put all of the ingredients for the pulled pork in a bowl and mix together.
4. Spread over the pork shoulder and put into a casserole dish, cover with a lid and place into the oven for 4 hours or until it falls apart with a knife.
5. Transfer the pork to a board to rest, then shred with two knives.
6. Warm the black beans in their water and mix with the pulled pork.
7. Bake the Paul Hollywood Rustic Rolls according to pack instructions and then slice in half.
8. Cover the base in the Pico de Gallo and some fresh coriander.
9. Top with the pulled pork before layering on the sliced avocado and pickled red onions.
10. Serve with any leftover Pico de Gallo and pulled pork.