



Ingredients

- 1 pkt MAGGI Smoky BBQ Bowls Marinade & Drizzle
- 600 g Pork Shoulder
- 180 g Pasta
- 20 g Butter
- 20 g Plain Flour
- 1 cup Reduced Fat Milk
- 40 g Low Fat Grated Cheddar Cheese
- 130 g Green Beans
- 75 g Red Onion
- 120 g Frozen Peas
- 1 tbsp Cider Vinegar
- 1 tsp Sugar

Instruction

1. Place pork and MAGGI Smoky BBQ Bowls Quick Marinade into slow cooker. Cook on High for 4 hours. Once cooked, carefully transfer pork and it's cooking liquid to a bowl and use two forks to shred the pork. Keep warm.
2. Meanwhile, to pickle onions; in a small bowl, dissolve sugar in the vinegar. Add onions and set aside.
3. Cook macaroni according to packet directions, set aside. In a small saucepan, melt butter and add flour, cook for 2 minutes while stirring continuously. Whisk in milk, bring to a boil; reduce heat, and simmer for 3-4 minutes, stirring until sauce thickens. Add cheese and stir until dissolved. Add cooked macaroni and mix to combine
4. Divide macaroni into 4 bowls, add green beans, peas, pulled pork and pickled onions. Add the MAGGI Smoky BBQ Bowls Drizzle on each bowl, enjoy!

Nutrition

Carbohydrates	58.65 g
Energy	587.26 kcal
Fats	15.51 g
Protein	49.06 g

🕒 260 Minutes

⊕ 4