

Biscuits. BBQ. Slaw. Oh my! This is one tasty combination of so many Southern classics.

[illegible]

1.08
Hours



18
Servings



42 Cal



10g
Protein

[illegible]

[illegible]

[illegible]

[illegible]

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18 baked low-fat buttermilk biscuits (about 2 to 2-1/2-inch
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3/4 cup crushed corn tortilla chips or homemade tortilla strips

- To prepare homemade tortilla strips, preheat oven to 425°F.

Cut tortillas in half, then crosswise into 1/4-inch-wide strips.

Place single layer on baking sheet. Spray tortilla strips lightly with nonstick cooking spray. Bake 6 to 8 minutes at 425°F or

until lightly brown and crisp.

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[illegible]

1-1/2 cups coleslaw mix

1 red pepper, seeds and stem removed, cut into small dice

[illegible]

[illegible]

[illegible]

1/2 cup green onions, cut in thin,1-inch strips

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[illegible]

[illegible]

1/3 cup coleslaw dressing

2 tablespoons chopped fresh cilantro leaves

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[illegible]

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Salt and pepper

Salt and pepper

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COOKING

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577. Carve roast across the grain into thin slices. Toss with reserved 3/4 cup sauce mixture.

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720. Carve roast across the grain into thin slices. Toss with reserved $\frac{3}{4}$ cup sauce mixture.
721. Evenly divide beef slices, coleslaw and tortillas among biscuits. Close sandwiches.
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723. Evenly divide beef slices, coleslaw and tortillas among biscuits. Close sandwiches.
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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
18		6g	21mg		2g	10g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com