

Amazing Pork Tenderloin in Slow Cooker

Ingredients:

- 3 tbsp light soy sauce
- 1 ounce dry onion soup mix
- $\frac{3}{4}$ cup red wine
- 3 tbsp minced garlic
- 1 cup water
- 2 lbs pork tenderloin
- Pepper

Directions:

1. Place pork tenderloin in slow cooker with contents of soup packet.
2. Pour water, wine, and soy sauce over the top, turning pork to coat.
3. Spread garlic over pork.
4. Sprinkle with pepper.
5. Cover, cook on low for 4 hours.
6. Serve with liquid on side as au jus.

Yield: 6 servings

(continued)

Nutrition Facts: (per serving)

Calories: 180

Fat: 3.7g

Sodium: 910mg

Carbohydrates: 6g

Dietary Fiber: 0g

Protein: 25g

Source: *AllRecipes.com*



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