



SLOW COOKER PULLED PORK TENDERLOIN

INGREDIENTS

- 2 ½ lb Pork Tenderloin
- 1 tsp Kosher salt
- 1 sweet onion, rough chopped
- 2 TBSP Texy-Mexy Seasoning (divided)
- 2 15 Oz Can Hominy, drained
- 3 TBSP Tomato Paste
- 2 Cups Chicken Stock

SERVINGS: 6

INSTRUCTIONS

1. Pat tenderloin dry and Season with salt and 1 TBSP Texy-Mexy Seasoning.
2. To slow cooker, add onion, hominy, tomato paste and stock along with 1 TBSP Texy-Mexy.
3. Add tenderloin to the top and cover.
4. Cook on low for 6 hours or on high for 4 hours.
5. Shred with two forks about an hour before serving.
6. Serve over corn tortillas, or rice or rolled up in flour tortillas.

