



Latin Style Slow Cooker Pork Loin

2 to 3 pound pork loin
Salt & Pepper
Garlic powder
Cumin
Dried thyme
1 white onion – sliced
1 bell pepper – sliced
1 bunch cilantro sprig
1 - 15 oz. bottle salsa

Rinse the pork and pat dry it. Season both sides with salt, pepper, cumin, garlic and thyme.

Place pork in slow cooker. Add the onion, bell pepper, cilantro and salsa. Fill the empty salsa jar half way with water. Add to the pot.

Cook pork on low for 6 to 7 hours. Discard the cilantro stems and serve. Enjoy!

If you have left overs use them to make shredded pork tacos with fresh avocado salsa.