

# Slow Cooker Chorizo Spiced Pulled Pork

Prep Time: 10 Min Cook Time: 4 Hours Total Time: 4 Hours, 10 Min



SERVINGS: 6

## Nutritional Facts

Serving Size: 2/3 cup

### Amount Per Serving

Calories 190      Calories from Fat 35

% Daily Value \*

<b>Total Fat</b> 4g	6%
Saturated Fat 1g	6%
<b>Monounsaturated Fat</b> 0g	0%
<b>Polyunsaturated Fat</b> 0g	0%
<b>Cholesterol</b> 98mg	33%
<b>Sodium</b> 500mg	22%
<b>Total Carbohydrate</b> 5g	1%
Dietary Fiber 1g	5%
Sugars 1g	

**Protein** 33g

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

The Nutritional Values provided are estimates only and may vary based on the preparation method.

## Ingredients

- 1 tbsp paprika
- 1 tsp ancho chili powder (up to 1 tbsp.)
- 1 tsp salt
- 1 tsp ground cumin
- 1 tsp oregano
- 1/2 tsp pepper
- 1/4 tsp cinnamon
- 1/4 tsp coriander
- 2 lbs lean pork tenderloin
- 1 onion, diced
- 4 garlic cloves, minced
- 1 cup chicken broth
- 1 tbsp apple cider vinegar



## Directions

- 1 Mix together all the spices and rub over the pork.
- 2 Place the pork in the slow cooker. Cover with onions and then add the chicken broth and apple cider vinegar.
- 3 Cook for 4-6 hours on low until it easily shreds with a fork. For crispy pork, place it under the broiler after cooking for 3-5 minutes.

## Notes

3 WeightWatchers® Points

Points are calculated by Slender Kitchen. Not endorsed by WW International Inc.

