

Honey Garlic Pork Tenderloin

WITH POTATOES & BROCCOLI

Ingredients

- 2 1 lb. boneless pork loin roast
- 2/3 cup finely grated parmesan cheese
- 1/2 cup honey
- 3 TBS soy sauce OR coconut aminos
- 1 TBS dried basil
- 1 TBS dried oregano
- 1 tsp dried thyme
- 4 cloves minced garlic
- 2 TBS olive oil
- 1/2 tsp salt
- 16 oz bag of fingerling potatoes, halved
- 1 bag of broccoli florets (can use fresh or frozen)
- Salt and pepper
- 2 TBS olive oil
- Fresh parmesan cheese to sprinkle on top if desired

Directions

1. Spray crockpot with olive oil spray
2. Place roasts in slow cooker (try to keep on one side) and pat dry with paper towels
3. In a bowl combine cheese, honey, soy sauce, basil, oregano, garlic, oil, and salt.
4. Pour mixture over the top of roast.
5. Add halve potatoes to the other side of your crockpot and drizzle with olive oil.
6. Cover, and cook on low for 2 hours- check the temperature of your pork loin (they can cook pretty quick) A digital thermometer makes this so easy! If your pork loin is above 130 degrees, turn in to warm, and remove your potatoes. Preheat oven to 425 degrees. Place potatoes and broccoli on a baking sheet and drizzle with additional olive oil if needed and season with salt and pepper. Place in the oven on the top rack for about 20 minutes, or until potatoes are fork tender. Once you remove from the oven top with parmesan cheese if desired.
7. Remove meat and place on platter and slice.
8. Enjoy!

Optional: You can add 2 TBS of cornstarch to the juices in the crockpot to thicken and pour over the top when serving

MADE WITH LOVE

by Teresa Forehand