Adobo Pulled Pork Sandwiches

Thaw, add 1 cup water to the slow cooker and the contents of the freezer bag, and then slow cook on low for 8 hours. Once cooked, shred the pork roast and serve on burger buns. Serve sandwiches with veggies and chips.

Date:



Plum Pork Tenderloin

Thaw and add content of baggie to slow cooker. Add 1/2 to 1 cup of water and slow cook on low for 8 hours. Serve with rice and salad.

Date:



Adobo Pulled Pork Sandwiches

Thaw, add 1 cup water to the slow cooker and the contents of the freezer bag, and then slow cook on low for 8 hours. Once cooked, shred the pork roast and serve on burger buns. Serve sandwiches with veggies and chips.

Date: _____



Plum Pork Tenderloin

Thaw and add content of baggie to slow cooker. Add 1/2 to 1 cup of water and slow cook on low for 8 hours. Serve with rice and salad.

Date:



Pineapple BBQ Pork Chops

Thaw and transfer pork chops and sauce to baking dish. Bake at 350 F for 25 to 40 minutes, or until pork chops are done. Serve with dinner rolls and veggies.

Date:



Pineapple BBQ Pork Chops

Thaw and transfer pork chops and sauce to baking dish. Bake at 350 F for 25 to 40 minutes, or until pork chops are done. Serve with dinner rolls and veggies.

Date:



Honey Dijon Pork Chops

Thaw and transfer the ingredients to baking dish and bake at 350 F for 25 to 40 minutes, or until pork chops are cooked through. Serve with mashed potatoes and veggies.

Date:



Honey Dijon Pork Chops

Thaw and transfer the ingredients to baking dish and bake at 350 F for 25 to 40 minutes, or until pork chops are cooked through. Serve with mashed potatoes and veggies.

Date:



Peppered Pork Chops

Thaw and brown pork chops in skillet, then pour in remaining marinade and cook until pork chops are cooked through. Serve over rice with veggies.

Date:



Peppered Pork Chops

Thaw and brown pork chops in skillet, then pour in remaining marinade and cook until pork chops are cooked through. Serve over rice with veggies.

Date:

