



Slow-Cooker Pork Roast with Garlic, Rosemary & Lemon

Active Time: 10 minutes | Total Time: 2 hours | Serves: 6

Nutrition Information Per Serving

190.5 calories, 3.52 g carbohydrate, 1.12 g fiber, 2.4 g NET carbs, 31.35 g protein, 5.42 g fat

Ingredients

- 8 clove(s) organic garlic, chopped
- 4 Tbsp.(s) fresh organic rosemary, chopped
- 1 tsp sea salt
- 1 whole organic lemon, juice and peel
- 32 ounce(s) pasture-raised pork roast

Preparation

1. Place pork in slow cooker.
2. Season with salt.
3. Add lemon, garlic and rosemary.
4. Add filtered or spring water to cover.
5. Cook on high for 2-4 hours.

This free recipe cannot be redistributed without prior permission from MealGenius.com.
If you have obtained this recipe from any source other than MealGenius.com please contact us.