



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.

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