

Slow Cooker Pork Sirloin Roast with Spicy Peanut Sauce

Yield: 5 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-pork-sirloin-roast-recipe>

Ingredients:

- 3 pounds pork sirloin roast fat trimmed
- 1 teaspoon seasoning Penzey's Pork Chop, for seasoning the pork before it's browned (or use any seasoning blend that's good on pork)
- 2 teaspoons olive oil
- 1 tablespoon minced fresh ginger
- 1 tablespoon fresh minced garlic
- 1/4 cup smooth natural peanut butter
- 1/4 cup tomato sauce
- 3 tablespoons soy sauce (use gluten-free soy sauce if needed)
- 3 tablespoons sweetener Golden Monkfruit or sweetener of your choice
- 2 teaspoons garlic paste Chile, or more if you really like it spicy
- 1/4 cup chicken stock or vegetable stock

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 190 milligrams
4. Fat: 26 grams
5. Fiber: 2 grams
6. Protein: 68 grams
7. SaturatedFat: 6 grams
8. Sodium: 940 milligrams
9. Sugar: 15 grams

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