

Slow Cooker Pulled Pork & Creamy Coleslaw

Yield: 8 min
Total Time: 375 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pulled-pork-recipe-slow-cooker>

Ingredients:

- pulled pork
- onion large, cut in half and sliced thin
- 4 cloves garlic sliced thin
- 3/4 cup beef broth
- 1/4 cup water
- 1 tablespoon brown sugar
- 1 tablespoon chili powder
- 1/2 teaspoon cumin
- 1/4 teaspoon cinnamon
- 1/4 fresh ground black pepper
- 2 pork tenderloins ~3 pounds
- barbecue sauce to taste
- coleslaw Creamy
- 3/4 cup mayonnaise lite
- 1/3 cup sour cream lite
- 1/4 cup granulated sugar
- 2 tablespoons vinegar
- 3/4 teaspoon seasoned salt
- 1/2 teaspoon ground mustard
- 1/4 teaspoon celery seed
- 1 1/2 bags cabbage coleslaw

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 95 milligrams
4. Fat: 15 grams

5. Fiber: 1 grams
 6. Protein: 28 grams
 7. SaturatedFat: 3.5 grams
 8. Sodium: 340 milligrams
 9. Sugar: 10 grams
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