

Slow Cooker Bean and Pork Stew

Stew in the slow cooker – what could be better?

I don't know about you, but we're getting pretty tired of turkey. And now with Christmas so close, we're getting pretty busy. Weekday dinners need to be quick and easy. This stew is so easy to put together, tastes delicious and gives your insides warm comfort! Serve it with some hot bread or warm tortillas, a small salad on the side and it's dinner!

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My husband is retired and home all day – he said the smell was too much for him. He had to have a “sample” bowl before dinner. Was it any good??

Oh yeah!

What you need:

- A pound of boneless pork butt
- 1 cup fresh salsa
- 14 oz can pinto beans

- 1 can diced tomatoes (fire roasted are great)
- 2 cloves of garlic, minced
- 1 medium onion, chopped
- 1 teaspoon lemon pepper
- ½ teaspoon garlic salt
- 2 bay leaves
- ½ teaspoon ground cumin
- Chopped green onions to garnish

How to Do it:



Put the pork in the bottom of a slow cooker dish. Place all the other ingredients on top and



stir lightly.



Cook on high for 30 minutes, then reduce to low and cook for 8-10 hours.

Serve hot with chopped green onion on top.





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Makes 4 servings

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