

Slow Cooker Pulled Pork Tacos



Ready in **20 minutes**

Serves **8 people**

You will need:

- 1 lb. pork tenderloin roast
- 1 jar salsa of choice
- 1 yellow onion; chopped
- 1 tbl. Garlic salt
- 1 tsp. Cumin
- 1 tsp. Hot chili powder
- 1 lime; juiced
- Optional: 1 chopped jalapeno

Preparation

1. **Rinse pork tenderloin and trim of excess fat.** Rub all seasonings on pork tenderloin.
2. **Line bottom of slow cooker with salsa.** Add tenderloin and remaining ingredients. Add the remaining salsa to top of tenderloin.
3. **Set slow cooker to high and let cook for about 5 hours,** turning tenderloin at the halfway point.
4. **Pull apart tenderloin with a fork and serve.** You'll know if your tenderloin is ready because it will pull apart easily with a fork.

Tips

I love this recipe because it's so simple. You can use it in taco salad, tacos, or even burritos and it makes enough for several meals!