

Cuban Pork W/ Sweet Potatoes

Ingredients:

- Sweet Potato (cut into 1/2" pieces), 1 lb
- Pork Loin (cut into 1/2" pieces), 1 lb
- Diced Tomatoes, 1 14oz can
- Jalapano (seeded, small dice), 1
- Garlic Clove, 1
- Orange Juice, 1/4 cup
- Green Onion (chopped), 2
- Table Salt, 1/2 tsp
- Pepper, 1/4 tsp
- Cummin, 1/4 tsp
- Lime Juice, 2 tbsp
- Cilantro, 2 tbsp

Directions:

1. Place all ingredients into a slow cooker
2. Cook on low for 7 hours

Yield:

Serving Size: 3 oz of Pork

Carbs:

Shelf Life: 5 Days