

Amazing pork fillet in the slow cooker

Ingredients

Serves: 6

900g pork fillet

1 (40g) sachet onion soup mix

250ml water

180ml red wine

3 tablespoons minced garlic

3 tablespoons soy sauce

freshly ground black pepper to taste

Directions

Place pork fillet in a slow cooker with the contents of the soup sachet. Pour water, wine and soy sauce over the top, turning the pork to coat. Carefully spread garlic over the pork, leaving as much on top of the pork during cooking as possible. Sprinkle with pepper, cover, and cook on low setting for 4 hours. Serve with cooking juices on the side.

Source:allrecipes.co.uk/by:chowsito