

Slow Cooker Applesauce Pork With Green Beans

INGREDIENTS

1 pork loin roast, about 3 pounds

6 apples, peeled, cored, and chopped

1 pound green beans

1/2 cup water

1/3 cup honey

3 tablespoons Dijon mustard

1/2 teaspoon pepper

1/2 teaspoon salt

Parsley, chopped, to garnish (optional)

PREPARATION

In a small bowl, mix together honey and Dijon mustard. Season roast with salt and pepper.

Place chopped apples and 1/2 cup water in the bottom of a crock pot and place roast on top. Pour mustard mixture over the loin and place green beans on top.

Cook on low until very tender, 8-10 hours.

Remove loin and green beans from crockpot. Using a potato masher or handheld blender, mash apples until they reach desired consistency. Serve applesauce atop pork and garnish with chopped parsley, if using. Enjoy!