

# PORK LOIN RAGOUT

PAGE 130 • BEST BY:

**Directions** Completely thaw in refrigerator. Put onions and peppers into a slow cooker. Put roast and sauce on top. Cook on low for 8 to 10 hours. Remove and discard bay leaves. Shred cooked pork with a fork, mix with the sauce, and serve over pasta.

Recipe from *Fix, Freeze, Feast*, 2nd Edition  
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