Dinner Tonight!

Savory Onion & Mushroom Pork Roast

15-20 fresh baby carrots  
3 to 4 pound pork loin, trimmed  
1 cup button mushrooms, chopped  
1 cup baby bella mushrooms, chopped  
1 large onion, chopped  
1/2 teaspoon Worcestershire sauce  
1/4 teaspoon dried rosemary  
1/2 teaspoon dried thyme  
1/2 teaspoon pepper  
1 (10 3/4 oz.) can condensed cream of mushroom soup, undiluted  
3/4 cup chicken broth  
Optional:  
1 Tablespoon cornstarch  
2 Tablespoons cold water

Add carrots to the bottom of a 5-quart slow cooker. Add roast to slow cooker. In a large bowl, combine mushrooms, onions, Worcestershire sauce, rosemary, thyme, pepper, soup, and broth; pour over pork. Cover and cook on low for 8-10 hours or until meat is tender. In a small saucepan, bring 1 1/2-2 cups of liquid from slow cooker to a boil. In a small cup, combine cornstarch and water until smooth and add to saucepan. Stir together until thickened. Serve pork and vegetables with gravy. If desired, sprinkle french-fried onions on top.

Preparation Time: 20 minute  
Cook Time: 8-10 hours  
Serves: 8-10

Nutrition facts per serving  
Calories: 351 g  
Total Fat: 19 g  
Cholesterol: 109 mg  
Sodium: 158 mg  
Total Carbohydrate: 4 g  
Fiber: 1 g  
Protein: 38 g

Serve with: Mashed potatoes and side salad