

Slow Cooker Citrus Herb Pork Sliders with Pineapple Salsa Slaw

🕒 Prep: 30 mins Cook: 6 hours Total: 6 hours, 30 mins

👤 Servings: 10 (3-oz. servings)

1x	2x	3x
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INGREDIENTS

For the Pork:

- 2 ¾ – 3 lbs. boneless pork shoulder roast, trimmed and cut into 3-inch chunks
- 1 small sweet onion, thinly sliced
- 2 cloves garlic, minced
- ½ cup The New Primal Citrus Herb Cooking Sauce & Marinade
- Salt and black pepper

For the Slaw:

- 4 cups cabbage, thinly sliced (*may substitute bagged coleslaw mix*)
- 1 ½ cups fresh pineapple, diced small
- ½ medium red bell pepper, diced small
- 1 small jalapeno, finely diced (*remove seeds and membranes for less heat*)
- 2 green onions, white and green parts, thinly sliced
- ½ cup fresh cilantro, chopped
- Juice of 2 limes
- 2 Tbsp. avocado oil (*or other light tasting oil of choice*)
- ½ tsp. salt
- Pinch of black pepper

For the Sweet Potato 'Buns'

- 1 very large sweet potato, sliced into ¼-inch rounds (*white or orange-fleshed will work*)

INSTRUCTIONS

For the Pork:

1. Place sliced onions in bottom of slow cooker. Place pork on top of onions. Sprinkle with garlic, salt and pepper. Pour Citrus Herb Cooking Sauce & Marinade over all. Place lid on slow cooker and cook on LOW heat for 6-7 hours or until pork is tender and shreds easily with two forks.
2. Shred pork and keep warm until serving or cool and store in the fridge until ready to use.

For the Slaw:

1. Combine cabbage, pineapple, bell pepper, jalapeno, green onions and cilantro in a bowl.
2. Whisk together lime juice, avocado oil and salt. Pour over slaw and toss well to mix.

For the Sweet Potato 'Buns':

1. Wash and dry sweet potatoes. Without peeling, slice into 1/4-inch thick rounds.
2. Bake sweet potato rounds at 375°F on a parchment paper-lined baking sheet for 15-20 minutes or until tender.

NOTES

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NUTRITION INFORMATION

Serving Size: 3 oz. pork + ½ cup slaw + 4 potato rounds **Calories:** 380 **Fat:** 21g
Sodium: 241mg **Carbohydrate:** 22g (**Fiber:** 3g **Sugar:** 13g) **Protein:** 27g

DIETARY

Dairy-Free Egg-Free Gluten-free Grain-Free High Protein Nut-free Paleo Whole30

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