

Slow Cooker Shredded Pork Lettuce Wraps

(serves 4)

INGREDIENTS:

- 1 small can tomato sauce
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1 tablespoon brown sugar
- ½ teaspoon cayenne pepper
- ½ teaspoon salt
- 3 cloves garlic, minced
- 1 pound pork tenderloin
- Bibb lettuce
- shredded cheddar cheese

DIRECTIONS:

- Pour the tomato sauce into your slow cooker.
- Add the chili powder, cumin, brown sugar, cayenne, salt, and garlic.
- Whisk well.
- Add the pork tenderloin.
- Turn to coat in the sauce.
- Spoon some extra sauce over the pork.
- Cover and cook on low for 8 hours.
- Remove from the slow cooker.
- Shred with two forks.
- Stir in the leftover sauce.
- Serve the pork in lettuce wraps, topped with the cheddar cheese.