

# Slow-Cooker Pork Cassoulet

- Prep Time 30 min
- Total Time 8 hr 30 min
- Servings 6

- 6 slices bacon
- 2 pork tenderloins (1 lb each), cut into 1 1/2-inch pieces
- 2 large onions, chopped (2 cups)
- 3 cloves garlic, finely chopped
- 3 cans (15.5 oz each) navy beans, drained, rinsed
- 1 can (14.5 oz) Muir Glen™ organic fire roasted diced tomatoes, undrained
- 1 cup Progresso™ chicken broth
- 1/2 cup dry white wine
- 2 tablespoons tomato paste
- 2 tablespoons chopped fresh parsley
- 3 teaspoons chopped fresh thyme leaves
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 1 tablespoon butter or margarine
- 1/2 cup Progresso™ panko crispy bread crumbs
- 1 tablespoon red wine vinegar



1. Spray 5- to 6-quart slow cooker with cooking spray. In 12-inch nonstick skillet, cook bacon over medium heat until crisp.
2. Crumble bacon; place in slow cooker. Heat drippings over medium-high heat.
3. Add the pork slices; cook 4 minutes, turning once, until browned.
4. Place pork in slow cooker. In same skillet, cook onions and garlic over medium-high heat 5 minutes or until tender. In slow cooker, stir onion mixture, beans, tomatoes, broth, wine, tomato paste, 1 tablespoon of the parsley, 2 teaspoons of the thyme, the salt and pepper.
5. Cover; cook on Low heat setting 8 hours. In nonstick skillet, melt butter over medium-high heat. Add bread crumbs; cook until browned. Stir in remaining 1 tablespoon parsley and 1 teaspoon thyme.
6. Uncover slow cooker; stir in vinegar. Sprinkle bread crumb mixture over cassoulet.