

# Slow Cooker Pork and Potatoes with Rosemary

- Prep Time 20 min
- Total Time 9 hr 20 min
- Servings 6

- 1 pound medium red potatoes, cut into fourths
- 1 cup baby-cut carrots
- 3-pound pork boneless loin roast
- 3 tablespoons Dijon mustard
- 2 tablespoons chopped fresh or 1 1/2 teaspoons dried rosemary leaves, crumbled
- 1 teaspoon chopped fresh or 1/2 teaspoon dried thyme leaves
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 small onion, finely chopped (1/4 cup)
- 1 1/2 cups Progresso™ beef flavored broth (from 32-ounce carton)



1. Arrange potatoes and carrots around outer edge in 4- to 6-quart slow cooker.
2. If pork roast comes in netting or is tied, do not remove. Mix mustard, rosemary, thyme, salt and pepper in small bowl; spread evenly over pork.
3. Place pork in slow cooker (it will overlap vegetables slightly). Sprinkle onion over pork. Pour broth evenly over pork and vegetables.
4. Cover and cook on Low heat setting 8 to 9 hours.
5. Remove pork and vegetables from cooker, using slotted spoon.
6. Place pork on cutting board; remove netting or strings. Slice pork.
7. To serve, spoon juices from cooker over pork and vegetables.