



# CROCKPOT PORK ADOBO

*Perfect for Busy Weeknights*

SERVINGS: 6-8

PREPPING TIME: 15 MIN

COOKING TIME: 4-6HOURS

## INGREDIENTS

- 4-5lb Pork  
Butt/Shoulder
- 10 Cloves Garlic -  
minced
- 1/2 cup Soy  
Sauce/Tamari
- 5tbsp Oyster sauce
- 1/2 cup Apple Cider  
Vinegar
- 5 Bay Leaves
- 1 tsp fresh ground black  
pepper
- 10 peppercorns
- Sliced Jalapeños  
(optional)
- 2tbsp Corn Starch
- 2tbsp cold water
- Cooked Rice for Serving
- Diced tomatoes and  
sliced green onions for  
garnish

## DIRECTIONS

1. Spray crockpot with non-stick oil
2. Cut pork roast into 2" cubes and place in crockpot.
3. In a large bowl, mix together soy sauce, vinegar, oyster sauce, pepper/pepper corns, and bay leaves.
4. Pour sauce over pork and mix well.
5. Turn crockpot to low and cook 4-6 hours or until meat is tender.
6. If you would like the sauce thicker, mix 2Tbsp cornstarch with 2Tbsp cold water. Stir into hot pork mixture.
7. Serve over hot rice and garnish with diced tomatoes and sliced green onions.