



Slow Cooker Thai Peanut Pork

Oscar · 29/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

8

Description

This is an easy Thai peanut pork dish that your whole family will enjoy

Ingredients

- - cooking spray - 2 red bell pepper
- seeded and sliced into strips - 4 (8 ounce) boneless pork loin chops - ½ cup teriyaki sauce - 2 tablespoons rice vinegar - 2 cloves garlic
- minced - 1 teaspoon crushed red pepper flakes - ¼ cup creamy peanut butter - ½ cup chopped green onions - ¼ cup chopped roasted peanuts - 2 limes
- cut into wedges

Instructions

1. Coat a slow cooker with cooking spray. Place bell pepper strips and pork chops into the slow cooker. Pour teriyaki sauce
2. vinegar
3. garlic
4. and red pepper flakes over the pork chops. Cover and cook on Low until pork is very tender
5. 8 to 9 hours. Once tender
6. remove pork from the slow cooker
7. and whisk in peanut butter until smooth. Return pork to the slow cooker
8. and cook 10 minutes more. Pour into a serving dish and sprinkle with green onions and peanuts to garnish. Decorate with lime wedges to serve. Cook's Note I often use a 2-pound boneless pork loin
9. cut into 4 pieces
10. instead of pork loin chops. Try using a liner in your slow cooker for easier cleanup.