

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

# Asian Pulled Pork

**Date:**

## **Additional Ingredients:**

- 2 tbsp Cornstarch mixed with water

*freezermealprep.pro*

## **Slow Cooker:**

- Empty the thawed contents of the bag into a slow cooker. Cook on low for 8-10 hours, or on high for 6-8 hours until the meat is tender enough to shred.
- Shred pork and return to liquid.
- Add cornstarch and cook for an additional 30 minutes until juices have thickened.

## **Pressure Cooker:**

- Empty the frozen contents of the bag into a pressure cooker and add 1/4 cup liquid.
- Turn the pressure to high and cook for 40 minutes, natural pressure release.
- Shred pork and return to liquid.
- Add cornstarch and cook for 3-4 minutes on saute setting in the pressure cooker until the juices have thickened.

## **Serving Suggestions:**

- Serve over a bed of rice or in lettuce wraps topped with sesame seeds and green onions with a side of broccoli or stir fried mixed veggies.