



Slow Cooker Honey Sriracha Pulled Pork Quinoa Bowls

Servings: 6

Ingredients:

For the pork:

- 2/3 cup tomato sauce
- 2 tablespoons Sriracha sauce
- 3 Tablespoons Pineapple juice
- 1/3 cups honey
- 2 tablespoons hoisin sauce
- 1 Tablespoon fish sauce
- ½ Tablespoon rice vinegar or apple cider vinegar
- 1 medium onion diced
- 4 garlic cloves minced
- 1 teaspoon fresh grated or minced ginger
- 2 pounds pork roast

For the Bowls:

- 1 cup cooked quinoa
- Pickled vegetables
- 1 cucumber thinly sliced
- Fresh pineapple chunks
- Lime wedges
- Fresh cilantro
- Sliced jalapenos
- Sriracha for serving

Instructions:

In the bottom of a 5-6-quart slow cooker, combine tomato sauce, sriracha, pineapple juice, honey, hoisin sauce, fish sauce, vinegar, salt, pepper, onion, garlic and ginger. Nestle the port in the middle and spoon sauce over top. Cover and cook on low for 7-8 hours or high for 4-5 hours, rotating once during the cooking process, if possible.