



#### In your box

24 oz. Boneless Pork Shoulder Roast  
4 oz. Red Cooking Wine  
8 tsp. Beef Demi-Glace  
3 tsp. Garlic Salt  
2 tsp. Chicken Base  
18 oz. Fingerling Potatoes  
8 oz. Mirepoix Blend  
¼ oz. Parsley  
8 oz. Cremini Mushrooms  
4 Tbsp. Tomato Paste

\*Contains: milk

#### You will need

Olive Oil, Salt, Pepper  
Large Non-Stick Pan, Slow Cooker

HOME CHEF  
**Fresh**  
AND EASY

Slow-Cooker

## Pork Bourguignon

with red wine and mushrooms

NUTRITION per serving—Calories: 304, Carbohydrates: 26g, Fat: 7g, Protein: 30g, Sodium: 1428mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time  
LOW HEAT  
6-8 Hrs

Cook Within  
6 days

Difficulty Level  
Easy

Spice Level  
Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.



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### Prepare the Ingredients

- Quarter **mushrooms**.
- Cut **potatoes** into ¼" rounds.
- Stem **parsley** and coarsely chop. Refrigerate until serving.
- Pat **pork roast** dry, and season all over with ¼ tsp. **salt** and a pinch of **pepper**.



2

### Sear the Pork Roast

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **pork roast** to hot pan and cook undisturbed, 5 minutes per side.
- Remove from burner.



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### Cook the Meal

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- Mix **potatoes**, **mushrooms**, **garlic salt**, **beef demi-glace**, **chicken base**, **mirepoix blend**, **tomato paste**, and **red wine** in clean slow cooker until combined.
- Top with **pork roast** and 1 ½ cups **water**.
- Turn slow cooker on to low heat. Cover, and cook until pork reaches a minimum internal temperature of 145 degrees, 6-8 hours.



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### Shred Meat and Finish Meal

- When meal is cooked, carefully remove **pork roast** to a clean work surface. Shred into bite-sized pieces.
- Stir shredded meat back into slow cooker.
- Plate dish as pictured on front of card, garnishing with **parsley**. Bon appétit!