

Crock Pot Pork Roast and Potatoes

Ingredients

5-6 pound boneless pork roast or pork tenderloin

3 pounds small red potatoes, cut into fourths

1 teaspoon garlic salt

2 tablespoons Italian seasoning

2 cup chicken broth

Instructions

1. Put the pork roast in a slow cooker. Arrange cut potatoes around the roast.

If there is not room to arrange around the roast, they can also go on top of the roast.

2. Sprinkle garlic salt over the roast and potatoes, and then sprinkle the Italian seasoning around over the pork roast. If there are potatoes on top of the roast, make sure to save some of the seasoning for the potatoes on top of the roast.

3. Pour chicken broth into the slow cooker. Place lid on and cook on high for 4 hours, or low for 7 – 8 hours.

4. Let the roast set for 5 minutes before slicing.

5. Save the broth and return sliced meat to the crock pot