Prep time: 15 minutes  
Cook time: 4hrs. 40 min.  
Serves: 4  
Cost per Serving: $2.15  

**Utensils Needed:**  
Large Slow Cooker  
Measuring Cups  
Measuring Spoons  
Cutting Board & Knives  
Stirring Spoon  
Medium Sauce Pan  

**Slow Cooker Pork Cacciatore**

**Ingredients:**
- 1 can (14.5 ounces) diced garlic and olive oil tomatoes, undrained
- 1 can (6 ounces) tomato paste
- 1 large green bell pepper, chopped
- 1 package sliced fresh mushrooms
- 1 small onion, chopped
- Italian seasoning, to taste
- 1 pork tenderloin (about 1 pound)
- 2 cups multi-grain penne pasta, cooked
- 1 tablespoon cornstarch
- 1/4 cup water
- 1 cup 2% milk shredded Mozzarella cheese

**Directions:**
1. Mix tomatoes and tomato paste in slow cooker until well blended. Stir in vegetables and add Italian seasoning.
2. Cut meat into 8 pieces. Add to slow cooker; cover with lid. Cook low 4 to 4 1/2 hours.
3. Cook pasta as directed on package, omitting salt. When meat is cooked, transfer to plate reserving sauce in slow cooker. Cover meat to keep warm. Mix cornstarch and water until well blended. Add to sauce; stir. Cover and cook for 6-8 minutes.
4. Drain pasta; spoon onto plate. Top with meat, sauce and cheese.
5. Serve with: side salad

**NUTRITION FACTS**

<table>
<thead>
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<th>SERVING SIZE</th>
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<tbody>
<tr>
<td>SERVINGS PER RECIPE</td>
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<tr>
<td>CALORIES</td>
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<tr>
<td>TOTAL FAT</td>
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<tr>
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