

Instant-Pot Pulled Pork and Slaw Sandwich

(Read instruction manual thoroughly to learn about your Instant Pot before trying this recipe.)

Ingredients:

- 1, 3 lb. pork roast, boneless and trimmed of excess fat
- 3 Tbs packed brown sugar
- 1 1/2 Tbs smoked paprika
- 1 tsp. ground cumin
- 1 tsp. coarse salt
- 1/4 tsp. freshly ground pepper
- 3/4 cup water
- 1/2 cup apple cider vinegar
- 1/2 cup ketchup
- hamburger buns

Cut the pork roast into 4 equal pieces. In a small bowl, combine the brown sugar, paprika, cumin, salt, and pepper. Rub the pork roast on all sides with the spice mixture.

Add the water, vinegar, and ketchup to the Instant Pot and stir. Add the pork and secure the lid. Select "Manual" and cook at high pressure for 45 minutes. After the cooking is complete, select "Cancel" and use a natural release. Transfer pork to a plate and let it cool slightly. Shred with a fork. Select "Sauté" and simmer the sauce for 15 minutes. Add sauce to pork and stir to combine. Serve on soft hamburger buns and drizzle with more sauce if needed. Enjoy!

Slaw:

Ingredients:

- 1 medium head green cabbage, finely shredded
- 1/2 cup carrots, finely shredded
- 3/4 cup light mayonnaise
- 2 Tbs light sour cream
- 1 Tbs Splenda
- 2 Tbs white vinegar

- 1/2 to 1 Tbs dry mustard (depending if you want less or more of a kick to your slaw)
- 1/2 tsp. celery seed
- salt and pepper for taste, optional

Combine the shredded cabbage and carrots in a large bowl. Whisk together the mayonnaise, sour cream, Splenda, vinegar, mustard, celery seed, salt and pepper in a medium bowl, and then add the cabbage mixture. Mix well to combine and taste for seasoning. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"What's meant to be will always find its way." - Anonymous