

Easy Slow Cooker Pork Rice Bowls

Makes 4 bowls

INGREDIENTS

- 1 tablespoon plus 2 teaspoons olive oil, divided
 - 2 cups cooked jasmine rice
 - $\frac{2}{3}$ cup sliced roasted bell peppers, coarsely chopped
 - 1 teaspoon hot sauce
 - 2 teaspoons unseasoned rice vinegar
 - 12 ounces (about $1\frac{1}{2}$ cups) shredded slow-cooker pork
 - 1 small heart of romaine, shredded
 - 1 medium, ripe avocado, chopped
 - $\frac{3}{4}$ cup raw corn kernels
 - 2 medium beefsteak tomatoes, cored and coarsely chopped
 - 4 ounces yellow cheddar cheese, grated
 - $\frac{1}{4}$ cup cilantro leaves, coarsely chopped
- Salsa, to serve

PREPARATION

Heat 1 tablespoon olive oil in a large saucepan or skillet over medium heat. Add the jasmine rice, bell peppers, hot sauce, and rice vinegar. Cook, stirring often, just until the rice is heated through, about 2 minutes. Divide the rice among four serving bowls.

Wipe out the saucepan, then heat the remaining 2 teaspoons of olive oil over medium heat. Add the pork and cook, stirring often, just until the pork is heated through, about 2 minutes.

Top each rice bowl with equal amounts of pork, then romaine, avocado, corn, tomato, cheddar, and cilantro, and serve.

