

German Schnitzel & Potatoes with Gorgonzola Cream (Slow Cooker)

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Servings: 4

*1 one-pound pork tenderloin
1 cup dry bread crumbs
2 pounds medium Yukon Gold potatoes, peeled and cut into 1/4-inch slices
2 cups heavy whipping cream
2/3 cup Gorgonzola cheese, crumbled
1 teaspoon salt
1/4 cup fresh Italian parsley, minced
lemon wedges*

Preparation Time: 20 minutes

Slow Cooker Time: 4 hours

Cut the tenderloin into twelve slices. Pound with a meat mallet to 1/4-inch thickness. Place four slices in a three-or four-quart slow cooker. Layer with 1/4 cup of the bread crumbs and one-third of the potatoes. Repeat the layers twice. Top with the remaining bread crumbs.

In a bowl, combine the heavy cream, Gorgonzola cheese and salt. Mix well. Pour over the pork mixture.

Cook on LOW, covered, until the meat and potatoes are tender, four to five hours.

Sprinkle with minced parsley. Serve with lemon wedges.

Per Serving (excluding unknown items): 726 Calories; 60g Fat (72.7% calories from fat); 26g Protein; 24g Carbohydrate; 1g Dietary Fiber; 235mg Cholesterol; 1385mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 11 Fat; 0 Other Carbohydrates.