

## **Pressure Cooked Pork Tenderloin with Shallots**

**1 pork tenderloin ( cut in ½ if necessary to fit in your pressure cooker)**

**2 Tbsp. Olive oil**

**3 shallots- sliced**

**8 large mushrooms- sliced**

**½ cup apple cider**

**1 ¼ cups water**

**1 cup beef broth**

**1 Tbsp. Soy sauce**

**1 tsp. Herbs de provence**

**Place the pressure cooker pan open, on high heat and heat for 1 min. until hot and brown in 2 Tbsp. Olive oil. When nicely browned, add the shallots and mushrooms. Cook for 1 to 2 min. more. And add remaining ingredients. Bring liquids to a boil and secure the pressure cooker lid. Process on the highest setting (15 lb. Pressure ) for 20 min. Use instant release valve to de-pressurize the pan and remove the lid. Take out the roast and thicken the broth for gravy. (We just whisk in Ultra Thick)**

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