

# Pressure Cooker Pork Tenderloin

- 1 pork tenderloin (cut in ½ if necessary to fit in your pressure cooker)
- 2 T olive oil
- 3 shallots - sliced
- 8 large mushrooms - sliced
- ½ cup apple cider
- 1 ¼ cups water
- 1 cup beef broth
- 1 T soy sauce
- 1 tsp herbs de provence

Using your pressure cooker pan, brown the meat in olive oil. When nicely browned, add the shallots and mushrooms. Cook 1 to 2 minutes more. Deglaze the pan and add the rest of the ingredients. Bring the liquids to a boil and secure the pressure cooker lid.

Cook on setting 2 for 20 min.

Remove the roast and thicken the broth for gravy.

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