

# RECIPE



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## SLOW COOKER PORK CARNITAS

### INGREDIENTS:

6 lb	boneless pork butt roast
1 tbsp	salt
1 tbsp	dried oregano
2 tsp	cumin
1 tsp	freshly ground black pepper
1/2 tsp	chili powder
1/2 tsp	paprika
2 tbsp	olive oil
1 cup	orange juice
1	onion, coarsely chopped
4	garlic clove, chopped

### DIRECTIONS:

Trim fat from pork butt then cut the pork into 2 inch cubes and transfer to a large bowl.

Stir together salt, oregano, cumin, pepper, chili powder and paprika in a bowl. Toss the pork with the spice mixture and drizzle lightly with the olive oil.

Transfer the seasoned pork mixture to the slow cooker and add the onions, garlic and orange juice. Cover and cook on low for 8-10 hours or on high for 4-5 hours.

Serve with small corn or flour tortillas, diced red onion, guacamole, diced fresh tomatoes and limes wedges.

Serves: 10



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