

DISH WORKS

Slow Cooker Carnitas Tacos

Prep time: 10 minutes

Cook time: 8 hours 10 minutes

Total time: 8 hours 20 minutes

Serves: 6

Ingredients:

- 1 orange, washed
- 1 lime, washed
- 4 pounds pork shoulder, cut into 2-inch pieces
- 1 large onion, peeled and quartered
- 1 cup Culinary Tours Hatch Green Chili Street Taco Sauce, plus more for serving
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper

For serving:

- Culinary Tours Hatch Green Chili Street Taco Sauce
- Queso fresco
- Corn tortillas, warmed
- Lime wedges
- White onion, diced
- Cilantro

Method:

1. Using a vegetable peeler, take 1-inch-wide strips of zest from orange and lime. Cut each in half and juice.
2. Add zest and juice to the slow cooker along with pork, onion, taco sauce, chili powder, cumin, oregano, salt and pepper. Stir to combine. Cover and cook on high for 4-5 hours, or low for 8 hours, until pork is fork-tender.
3. Preheat broiler to high. Place chunks of pork onto a baking sheet and spread into an even layer. Spoon 1/2 cup of the cooking liquid over the pork and broil for 4-5 minutes, or until pork begins to crisp. Stir pork and add an additional 1/4 cup cooking liquid and broil for another 5 minutes. Remove pork from broiler and spoon more cooking liquid over to moisten.