

RECIPE



SLOW COOKER CHIPOTLE CARNITAS

4 SERVINGS



INGREDIENTS

6 garlic cloves, minced

¼ c. lime juice (about 2 limes)

2 tbsp. vegetable oil

2 tsp. kosher salt

½ tsp. black pepper

2 tsp. oregano

1 tsp. onion powder

1 tsp. cumin

2 - 3 individual chipotle peppers from a can of chipotle peppers in adobo sauce

2 tbsp. of the adobo sauce from a can of chipotles in adobo

3 - 4 lbs. skinless, boneless pork shoulder (excess fat trimmed)

¼ c. orange juice (about 1 orange)

1 c. chicken broth

2 bay leaves

Fresh cilantro, chopped to garnish

Flour tortillas and/or corn tortillas

INSTRUCTIONS

- 1 Wash hands with soap and water.
- 2 Gently rub garlic and limes under cold running water.
- 3 Place garlic, lime juice, oil, salt, black pepper, oregano, onion powder, cumin, peppers and adobo sauce in a small food processor. Pulse until well combined and a paste is formed.
- 4 Rub the pork shoulder with the chipotle paste, rubbing in thoroughly on all sides. Do not rinse raw poultry or meat. Wash hands with soap and water after handling raw pork.
- 5 Gently rub orange under cold running water.
- 6 Place orange juice, chicken broth, bay leaves and seasoned pork shoulder into a slow cooker. Cook for 8 hours on low or 4 hours on high, until internal temperature reaches 145° F on a food thermometer. The pork should be so tender that meat falls apart easily.
- 7 Remove pork from slow cooker and shred the meat using two forks, removing excess fat. Taste and adjust seasoning if needed.
- 8 Heat oven to broil. Line one baking sheet with foil and spray with cooking oil.
- 9 Place carnitas onto a baking sheet with half of the juices and broil until most of the pork looks golden, crisp and crusted, about 4 minutes. Remove from oven.
- 10 Gently rinse cilantro, pat dry and chop.
- 11 Garnish carnitas with chopped cilantro, if desired.

RECIPE COURTESY OF [MommysHomeCooking.com](https://www.MommysHomeCooking.com).

This recipe was developed using the Safe Recipe Style Guide at [SafeRecipeGuide.org](https://www.SafeRecipeGuide.org).

Learn more about food safety at [StoryOfYourDinner.org](https://www.StoryOfYourDinner.org).

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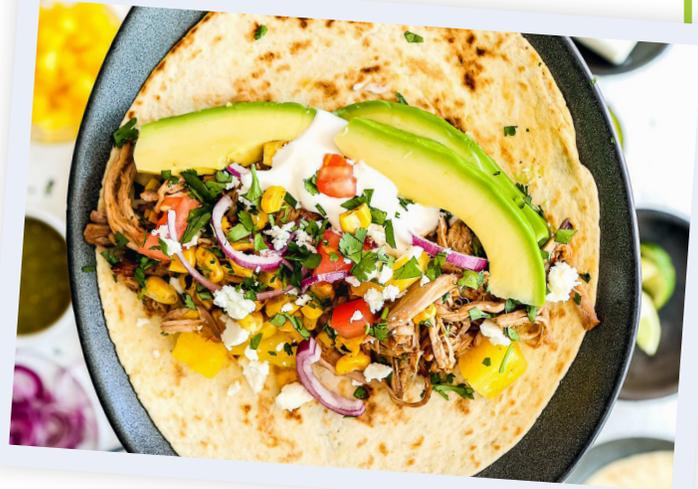


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INSTRUCTIONS TACO BAR

- ① Just before serving, heat your tortillas. Stack warm tortillas in a dish towel to keep them hot for longer.
 - ② Place chipotle carnitas in a big serving plate.
 - ③ Prepare toppings of choice.* For fresh vegetables, rinse under running water before cutting. Arrange all toppings in various small bowls so that each person can make their own tacos. Serve.
- * Recommended toppings include avocado, red onions, jalapeño, pineapple, tomatoes, charred corn, queso fresco, sour cream, salsa verde and lime wedges.

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