

Summer Citrus Carnitas



INGREDIENTS

- 3-3½ lbs boneless pork shoulder (pork butt), cut into 3-4 large chunks, OR about 3-3½ lbs pork butt steaks
- 1 tbsp olive oil
- 2 tsp kosher salt
- 1 tsp black pepper
- 2 tsp ground cumin
- 1 tsp chili powder
- 1 tsp garlic powder
- 1 tsp dried oregano
- Juice of 1 orange
- Juice of 2 limes
- 1 cup mild salsa
- 1 small yellow onion, sliced
- 4 garlic cloves, smashed
- ½ cup low-sodium chicken broth
- Flour or corn tortillas
- Shredded Monterey Jack, Oaxaca, or quesadilla cheese
- Fresh cilantro
- Diced white onion
- Sliced avocado
- Lime wedges

DIRECTIONS

1. Pat the pork dry. If using a pork shoulder, cut it into 3-4 large chunks. If using pork butt steaks, leave them whole.
2. In a small bowl, combine: salt, pepper, cumin, chili powder, garlic powder, and oregano
3. Rub the seasoning over all sides of the pork.
4. Heat the olive oil in a large skillet over medium-high heat.
5. Sear the pork for 2-3 minutes per side until browned, then transfer to the slow cooker.
6. Add the orange juice, lime juice, salsa, chicken broth, onion, and garlic to the slow cooker.
7. Cover and cook:
 - a. LOW: 8-9 hours
 - b. HIGH: 5-6 hours
8. Once the pork is fall-apart tender, shred it with two forks.
9. Spread the shredded pork onto a sheet pan and spoon a few tablespoons of the cooking liquid over the top.
10. Broil for 3-5 minutes, or until the edges become browned and crispy.
11. Warm the tortillas, then sprinkle a thin layer of shredded white cheese over each one. Heat just until the cheese melts, then pile on the crispy carnitas and finish with cilantro, diced onion, avocado, and a squeeze of fresh lime.