

Slow Cooker Salsa Verde Carnitas

INGREDIENTS

- 3-3½ lbs boneless pork shoulder (pork butt), cut into 3-4 large chunks
- 1 medium sweet onion, thinly sliced
- 4 cloves garlic, minced
- 1½ cups Herdez Salsa Verde (mild)
- ½ cup low-sodium chicken broth
- 2 teaspoons ground cumin
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 2 teaspoons kosher salt
- ½ teaspoon black pepper

DIRECTIONS

1. Place the sliced sweet onion and minced garlic in the bottom of a large slow cooker.
2. In a small bowl, combine cumin, chili powder, garlic powder, oregano, salt, and pepper.
3. Rub the seasoning mixture over all sides of the pork.
4. Place the seasoned pork on top of the onions.
5. Pour the Herdez Salsa Verde and chicken broth over the pork.
6. Cover and cook on LOW for 8-9 hours or HIGH for 5-6 hours, until the pork is fall-apart tender.
7. Shred the pork using two forks. Toss with a little of the cooking liquid to keep it juicy, but avoid adding too much liquid so the chimichangas don't become soggy.