

# Slow Cooker Carnitas



## Ingredients

1 ½ tsp salt

Tsp oregano

Tsp cumin

Tsp chili powder

5-pound boneless pork shoulder

A large red onion sliced

3 large cloves of garlic chopped

1 cup of freshly squeezed orange juice

Tortillas and toppings for serving

## To make:

Combine the oregano, salt, and chili powder in a bowl. Rub the spice blend over the pork. Line the bottom of a crock pot with the garlic and onion. Add in the freshly squeezed orange juice. Place the pork over the juice mixture. Cover and cook on high for four hours or on low for eight hours.

After the pork has cooked remove it from the crockpot and transfer the pieces to a baking sheet. Pull the pork apart until it is in chunks that are bite-sized. Serve the pork with tortillas and all of your favorite taco toppings such as tomatoes, lettuce, sour cream, salsa etc.