

Slow Cooker Tacos Al Pastor

Yield: 7 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/al-pastor-mexico-recipe-slow-cooker>

Ingredients:

- 5 pounds boneless pork shoulder roast Boston butt, extra fat trimmed off
- 12 ounces beer I used Modelo Negra, or use chicken stock if making this gluten-free
- 2 chipotles in adobo sauce
- 1 fresh pineapple peeled and cored, then roughly chopped
- 1/2 cup red onion chopped
- 3 tablespoons chili powder not cayenne
- 2 tablespoons fresh lime juice
- 2 tablespoons white vinegar
- 2 teaspoons kosher salt
- 1 teaspoon ground cumin
- 1/2 teaspoon black pepper
- corn tortillas for serving
- crumbled goat cheese optional
- fresh pineapple optional
- cilantro leaves optional
- red onions optional
- avocado optional
- radishes optional

Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 205 milligrams
4. Fat: 43 grams
5. Fiber: 4 grams
6. Protein: 59 grams
7. SaturatedFat: 14 grams
8. Sodium: 940 milligrams
9. Sugar: 16 grams

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