

Pork Carnitas (Mexican Slow Cooker Pulled Pork)

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-boston-butt-recipe>

Ingredients:

- 4 pounds pork butt
- 2 tablespoons brown sugar
- 1 tablespoon cumin ground
- 1 tablespoon oregano dried
- 2 teaspoons salt
- 2 teaspoons garlic powder
- 1 teaspoon pepper
- 1 teaspoon paprika
- 3 tablespoons olive oil divided
- 1 jalapeno pepper
- 1 onion
- 1 Orange
- 1 lime

Nutrition:

1. Calories: 940 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 280 milligrams
4. Fat: 61 grams
5. Fiber: 5 grams
6. Protein: 79 grams
7. SaturatedFat: 20 grams
8. Sodium: 1890 milligrams
9. Sugar: 6 grams

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