

Mexican Pulled Pork (Carnitas)

Yield: 6 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-mexican-pulled-pork-carnitas-recipe>

Ingredients:

- 4 pounds pork butt boneless, fat trimmed to 1/2 inch thick, and cut into 2-inch chunks
- 1 brown onion peeled and halved
- 2 whole bay leaves
- 1 teaspoon dried oregano
- 2 teaspoons ground cumin
- 1 teaspoon garlic powder
- salt and ground black pepper table, to taste
- 2 cups water
- 2 tablespoons juice
- 1 fresh lime
- 1 Orange medium, quartered
- 18 corn tortillas 6 inch, warmed
- lime wedges
- red onion minced
- chopped cilantro fresh
- salsa
- radish thinly sliced
- avocado diced
- Tapatio Hot Sauce

Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 185 milligrams
4. Fat: 37 grams
5. Fiber: 8 grams
6. Protein: 57 grams
7. SaturatedFat: 12 grams
8. Sodium: 540 milligrams

9. Sugar: 3 grams

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