

# Carnitas Enchiladas (Pulled Pork Enchiladas)

Yield: 10 min  
Total Time: 60 min

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

## Ingredients:

- 3 tablespoons olive oil
- 3 tablespoons all purpose flour
- 2 tablespoons chili powder
- 1 1/2 teaspoons ground cumin
- 3/4 teaspoon garlic powder
- 1/4 teaspoon dried oregano
- 1/4 teaspoon salt
- 3 tablespoons tomato paste
- 3 cups chicken broth or vegetable broth
- 1 1/2 teaspoons apple cider vinegar or distilled white vinegar
- black pepper
- 10 flour 8-inch tortillas, or corn
- 4 cups pork carnitas pulled, warm
- 1 1/2 cups shredded mexican cheese blend or colby-jack cheese, optional
- 1/4 cup vegetable oil
- 6 pounds pork shoulder roast boneless or bone-in, trimmed of fat cap and cut into fist-sized chunks
- salt
- pepper
- 1 onion large, diced
- 1 clove garlic crushed
- 3 tablespoons lime juice
- 1 tablespoon chili powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 8 cups chicken broth 3-4 14.5 ounce cans

## Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 205 milligrams
4. Fat: 38 grams
5. Fiber: 2 grams
6. Protein: 65 grams
7. SaturatedFat: 10 grams
8. Sodium: 700 milligrams
9. Sugar: 2 grams

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