

# Pork Carnita Tacos

Yield: 4 min

Total Time: 200 min

Recipe from: <https://www.recipeschoose.com/recipes/chipotle-mexican-grill-carnitas-burrito-recipe>

## Ingredients:

- 1 1/2 kilograms pork butt roast shoulder
- 2 tablespoons salt and pepper each
- 1 tablespoon cumin
- 2 tablespoons coconut oil or other oil
- 1 onion large, cut into quarters or eighths
- 5 cloves garlic smashed
- 1 bottle beer whatever you have
- 1/4 cup apple cider vinegar
- 2 oranges juiced
- 2 limes juiced
- 2 tablespoons sugar palm, or brown
- 2 chipotles in adobo sauce depends on how spicy you like things
- 2 tomatoes roughly chopped
- 1 dried red chilies Mexican, re-hydrated in water
- 1/2 onion large, roughly chopped
- 2 cloves garlic
- 1 handful cilantro
- 1 lime juice
- 1 teaspoon salt
- 1/2 cup mayo
- 1 lime juice
- 1 tablespoon sriracha sauce or other hot sauce
- 1 corn tortilla
- 1/4 cup pork carnitas
- 2 tablespoons salsa fresh
- 1/4 avocado diced or sliced
- 1 tablespoon cheese cojita, or other crumbly cheese
- 2 cilantro
- 1 tablespoon spicy mayo