

Crock-Pot® Slow Cooker Carnitas Tostadas

Yield: 7 min
Total Time: 260 min

Recipe from: <https://www.recipeschoose.com/recipes/queso-recipe-with-mexican-queso-cheese>

Ingredients:

- 1 teaspoon sea salt
- 1 teaspoon black pepper
- 2 teaspoons dried oregano
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon ground cinnamon
- 3 pounds boneless pork shoulder
- 1 cup onion chopped
- 4 cloves garlic minced
- 1 jalapeno de-seeded & chopped
- 1 cup orange juice fresh squeezed
- 1 cup Mexican beer
- 3 tablespoons vegetable oil
- tostadas
- queso Green Chili
- diced onion
- cilantro
- queso fresco
- salsa
- guacamole

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 115 milligrams
4. Fat: 12 grams
5. Fiber: 2 grams

6. Protein: 46 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 510 milligrams
9. Sugar: 5 grams

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