

Salsa Verde Carnitas

Yield: 6 min

Total Time: 210 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-style-salsa-verde-recipe>

Ingredients:

- 3 1/2 pounds pork butt pork shoulder
- 2 cups salsa verde bottled, canned, or homemade
- 1 onion chopped
- 3 cups chicken stock
- 2 teaspoons cumin seeds toasted
- 2 teaspoons coriander seeds
- 1 tablespoon fresh oregano chopped, or 1 teas dried
- 1/2 cup chopped fresh cilantro
- salt
- 16 corn tortillas heated and softened
- 1/4 head cabbage very thinly sliced
- 1 teaspoon olive oil
- 1 teaspoon seasoned rice vinegar if you only have unseasoned, add 1/4 teaspoon of sugar to it
- salt
- pepper
- 1 avocado peeled, seeded, and chopped
- 1/2 cup cotija crumbled, Mexican farmer's cheese, or some grated Monterey Jack cheese
- crema mexican
- sour cream
- fresca
- fresca
- crema mexican
- cilantro leaves Chopped, for garnish, optional