

# Cuban Quesadilla Slow Cooker Cuban Pulled Pork

Yield: 4 min  
Total Time: 495 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-pulled-pork-recipe-pressure-cooker-cuban>

## Ingredients:

- 4 flour tortillas or wheat tortillas fajita size
- 2 cups manchego Cacique, shredded,, divided, or more to taste
- 4 slices dill pickles
- 2 cups pulled pork Cuban, divided, see recipe below
- 4 slices ham thick-cut, divided
- 4 teaspoons yellow mustard divided
- 4 pounds pork shoulder
- 2 teaspoons salt or to taste
- 1 teaspoon black pepper or to taste
- 8 cloves garlic crushed
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1/2 cup fresh orange juice 2 medium oranges approx
- 1/4 cup fresh lime juice 2 limes approx

## Nutrition:

1. Calories: 1090 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 355 milligrams
4. Fat: 51 grams
5. Fiber: 2 grams
6. Protein: 118 grams
7. SaturatedFat: 19 grams
8. Sodium: 3050 milligrams
9. Sugar: 4 grams

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