

# Crispy Mexican Slow Cooker Pork Carnitas with Escabeche

Yield: 10 min  
Total Time: 370 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-red-onion-escabeche-recipe>

## Ingredients:

- 5 pounds boneless pork shoulder 4-, or pork butt
- 1/2 cup orange juice
- 2 tablespoons lime juice freshly squeezed, about 2 limes
- 1 can diced tomatoes
- 1 cup green salsa
- 2 tablespoons brown sugar optional
- 1 tablespoon ground cumin
- 2 teaspoons kosher salt
- 2 teaspoons black pepper
- 2 teaspoons oregano
- 1 teaspoon chili powder
- 1 medium onion chopped
- 1 jalapeno seeds removed
- 2 bay leaves
- 2 cinnamon sticks
- 1 red onion thinly sliced
- 3/4 cup white vinegar
- 1 bay leaf
- 5 whole cloves
- 1 tablespoon granulated sugar
- 1/2 teaspoon salt
- 1/2 teaspoon whole black peppercorns
- 1/2 teaspoon oregano
- 1/4 teaspoon cumin
- 1 garlic clove thinly sliced
- 1 pinch red pepper flakes

## Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 135 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 53 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 910 milligrams
9. Sugar: 7 grams

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