

Carnitas (Mexican Pulled Pork)

Yield: 12 min
Total Time: 85 min

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

Ingredients:

- 3 3/4 pounds pork butt roast boneless, sometimes called boneless pork shoulder or boneless picnic roast
- 2 water + cups, enough to cover the pork in the pot
- 1 yellow onion or white, peeled and halved
- 5 cloves garlic smashed and peeled
- 2 tablespoons lime juice about 1 lime
- 2 tablespoons red wine vinegar
- 1 teaspoon oregano
- 1 teaspoon ground cumin
- 2 salt bay leaves, and pepper
- 1 orange
- fresh lime
- 1 sprig cilantro
- white onion
- avocado
- pico de gallo
- grated cheese
- corn tortillas

Nutrition:

1. Calories: 45 calories
2. Carbohydrate: 9 grams
3. Fat: 1 grams
4. Fiber: 2 grams
5. Protein: 1 grams
6. Sodium: 135 milligrams
7. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Carnitas (Mexican Pulled Pork) above. You can see more 19 traditional mexican pulled pork recipe Dive into deliciousness! to get more great cooking ideas.